







Sodexo Ireland



#JOB-2410535



Barnahely, Ringaskiddy, Co. Cork,



No of positions: 1



Paid Position



39 hours per week



14.80 Euro Hourly



03/09/2025



01/10/2025

How to apply

Application Method:

Please apply to the vacancy by the following means:

URL :

https://www.sodexojobs.co.uk/jobs/job/Front-of-House-

General-Operative/147367



Open your camera app & point here to view this ad online

Front of House General Operative

Application Details

In order to work in Ireland a non-EEA National, unless they are exempted, must hold a valid employment permit. Please review the <u>Eligibility and requirements for an employment permit</u> if you are unsure of your eligibility to apply for this vacancy.

Job Description

Front of House General Operative

Job Introduction

Full time

39 hours per week

Any 5 out of 7 days a week

€14.80 per hour

Parking on site, free meal while on duty

Opportunities for career development

Plus our Sodexo employee benefits package

Front of House - General Operative

Barnahely, Ringaskiddy, Co. Cork, Ireland P43 FA46 - Full Time; Permanent

Serve incredible food, enjoy incredible perks.

Be part of a team where great service and good food come together. Explore what Sodexo can bring to the table. Step into a role where you bring energy to every shift, serving delicious meals and brightening our customers' day with every interaction. A role where you're paid to put a smile on someone's face. Feed our customers, and we'll fuel your career!

What you'll do:

Greet employees and guests warmly, creating a welcoming atmosphere in the café.

Take orders accurately and process payments using the POS system.

Serve food and beverages efficiently while ensuring presentation meets quality standards.

www.jobsireland.ie | Phone: 0818 111 112

Maintain clean and well-stocked service counters, condiment stations, and dining areas. Assist with setting up and replenishing buffet or self-service stations. Respond promptly to guest requests, ensuring satisfaction at every interaction. Support smooth daily service by coordinating with kitchen and back-of-house teams. Follow all food safety, hygiene, and company health & safety policies. What you'll bring: A positive, can-do attitude with strong customer service skills. Clear communication and active listening abilities. A focus on cleanliness, hygiene, and presentation. Teamwork skills and willingness to assist colleagues as needed. Ability to work in a fast-paced environment with accuracy and efficiency. Flexibility to work varied shifts, including mornings, afternoons, or events. Attention to detail and pride in delivering great service. Experience in hospitality or food service is a bonus — we'll provide full training Why Sodexo?: Working with Sodexo is more than a job; it's a chance to be part of something greater. Belong in a company and team that values you for you. Act with purpose and have an impact through your everyday actions. Thrive in your own way. We also offer a range of perks, rewards and benefits for our colleagues and their families: Unlimited access to an online platform offering wellbeing support An extensive Employee Assistance Programme to help with everyday issues or life's larger problems, including legal and financial advice, support with work or personal issues impacting your wellbeing Access to a 24hr virtual GP Service Sodexo Discounts Scheme, offering great deals 24/7 across popular big-brand retailers Save for your future by becoming a member of the Pension Plan Opportunities to enable colleagues to grow and succeed throughout their career at Sodexo, including a variety of learning and development tools

Bike to Work Scheme to help colleagues to do their bit for the environment whilst keeping fit

Sodexo UK

· Sector: accommodation and food service activities

Career Level

Not Required

Candidate Requirements

(Essential)

- Minimum Experienced Required (Years): 0
- Minimum Qualification: No Qualification

(Desirable)

- Ability Skills: Communications, Customer Service, Hospitality
- Compentency Skills: Teamwork, Working on own Initiative
- Additional Skills:HACCP