



The Wyatt Hotel



#JOB-2410836



The Wyatt Hotel, Octagon, Westport, Co.

Mayo, F28 TD76



No of positions : 1



Paid Position



40 hours per week



50000.00 Euro Annually



05/09/2025



03/10/2025

How to apply

Application Method :

Please apply to the vacancy by the following means:

Email : hr@wyatthotel.com



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



Head Chef

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 [Eligibility and requirements for an employment permit](#) if you are unsure of your eligibility to apply for this vacancy.

Job Description

Head Chef – The Wyatt Hotel

Salary: €50,000

The Wyatt Hotel is seeking a talented and committed Head Chef to lead our busy kitchen team. This is a long-term role where the right candidate will work closely with our Executive Head Chef, who has been with us for over 20 years, and gradually take on full responsibility for the running of the kitchens.

What we are looking for:

We are not just looking for technical skills, but for someone with strength of character who can bring people with them. Our kitchen team is a mix of highly capable chefs, many of whom have worked their way up from kitchen porter, alongside a smaller number with formal culinary training.

The right person will:

Earn respect through leadership and teamwork rather than demanding it.

Work within our established way of doing things for the first six months before introducing gradual improvements.

Be patient and pragmatic, understanding that change is challenging for a long-standing team.

Support and mentor staff to reach their potential.

Balance creativity with consistency, delivering food to the high standards our guests expect.

Main Responsibilities:

Oversee the daily operations of the kitchens alongside the Executive Head Chef.

Lead, train and develop the culinary team, ensuring high standards and effective communication.

Plan production levels and manage menus, tastings, and functions.

Uphold HACCP and hygiene standards across all sections.

Deputise for the Executive Head Chef as required.

Maintain strong collaboration with other hotel departments.

The Ideal Candidate:

A proven track record in managing a busy kitchen.

Strong leadership skills with the ability to motivate and inspire.

Comfortable working with a team whose experience is built both on the job and in culinary schools.

Calm under pressure, resourceful, and solution-focused.

Committed to high standards of quality, safety, and consistency.

What we offer:

A permanent, full-time role with a salary of €50,000.

The opportunity to work alongside an experienced Executive Head Chef, with a view to becoming his long-term successor.

A supportive environment in a respected and well-established hotel.

- **Sector:** accommodation and food service activities

Career Level

- Professional

Candidate Requirements

(Essential)

- **Minimum Experienced Required (Years):** 10

(Desirable)

- **Ability Skills:** Communications, Customer Service, Hospitality, Interpersonal Skills
- **Competency Skills:** Problem Solving, Teamwork, Time Management, Working on own Initiative
- **Languages:** English C2-Master (Fluent)