



FALLON & BYRNE LIMITED



#JOB-2412019



FALLON & BYRNE, 11\_17 Exchequer St,  
Dublin 2, D02 RY63



No of positions : 1



Paid Position



30 hours per week



Dependent On Experience



15/09/2025



13/10/2025

## How to apply

### Application Method :

Please apply to the vacancy by the following means:

URL :

<https://fallonbyrne.teamtailor.com/jobs/6368630-sous-chef-of-the-dining-room>



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



## Sous 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

Fallon & Byrne is Dublin's premier food destination and home to our bustling Foodhall, The Wine Cellar, The Dining Room and The Exchange. Fallon & Byrne is renowned for its dedication to quality, exceptional customer experiences and building community through food. With over 160 employees, we are committed to fostering a supportive and vibrant workplace culture that reflects our values of excellence, empathy, innovation, integrity and authenticity.

We are seeking an experienced Sous Chef to join The Dining Room team. Reporting directly to the Head Chef of The Dining Room, you will form an important part of the back of house team.

### Key Responsibilities:

Support the Head Chef in the day to day running of The Dining Room kitchen, ensuring smooth service and consistent high standards.

Lead and motivate colleagues, delegating tasks effectively and promote a positive team culture.

Supervise and participate in the preparation, cooking, and presentation of dishes, ensuring quality and consistency.

Maintain food safety, hygiene, and health & safety standards, ensuring full compliance with HACCP and company policies.

Providing guidance to junior chefs.

Step into the Head Chef's role during their absence, taking responsibility for service, staffing, and decision-making.

Work collaboratively with front of house and management teams to ensure a seamless dining experience.

As well as other duties which may be assigned from time to time.

The Person

Previous experience as a sous chef and preferably a culinary degree.

Flexibility regarding working hours, particularly around weekends and stock delivery days.

A passion for food and excellent knowledge.

Understands food safety and hygiene standards (HACCP certification is a bonus)

Outgoing, cheerful, friendly personality

Embodies our values of excellence, empathy, integrity, innovation and authenticity

Innovative in your approach to your role and not afraid to think outside the box

Empathetic leader, with the ability to inspire others

High attention to detail, same as a high standard of integrity, with sound judgement and a commitment to excellence.

Working with Fallon & Byrne

At Fallon & Byrne we are committed to surpassing our customers expectations. By joining our team, you will be part of a supportive and inspiring environment designed to help you achieve your best work. We offer abundant opportunities and the support needed to build an exceptional career across our diverse business specialisms.

What we offer:

In return for your dedication, you will receive:

Salary in line with experience.

The opportunity to work with a growing organisation with a growth mindset and a strong, dynamic leadership team

The ability to move and grow within the business as it grows

Opportunities for professional development

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

### **Career Level**

- Experienced [Non-Managerial]