



Sodexo Ireland



#JOB-2414726



Co. Dublin,



No of positions : 1



Paid Position



37.5 hours per week



17.00 Euro Hourly



02/10/2025



30/10/2025

How to apply

Application Method :

Please apply to the vacancy by the following means:

URL :

<https://www.sodexojobs.co.uk/jobs/job/DINING-SUPERVISOR/148659>



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



Dinning Supervisor

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

Job Introduction

Catering Supervisor

Full time

37.5 hours per week

€17 per hour

Free parking on site

Free meals on shift

Opportunities for career development

Plus our Sodexo employee benefits package

What you'll do:

Oversee day to day operation and liaise with team leaders and team members.

correctly monitoring and controlling all processes to deliver margins in line with company targets, including stock levels and wastage.

To ensure that the company's administration procedures are carried out to the required standard.

Assist in managing Sodexo systems such as EProphet, Kronos, UDC, Everyday.

Motivate and lead employees to perform their roles to a high standard and in alignment to Sodexo policies and procedures.

The ability to demonstrate innovative, creative ideas and have a genuine interest in all aspects of the catering & hospitality business.

Hold staff briefings with staff before each daily service.

Maintain training records and ensure all staff training is up to date.

Drive sales and assist Dining Services Manager with delivering financial performance.

Plan, forecast and complete rotas to maximise staffing levels taking account of customer demand, anticipate trade and holiday management.

Training, developing and leading a high performing team, dealing with performance and conduct

issues appropriately and in a timely manner.

Comply with all company health and safety procedures, site rules and statutory regulations including Health and Safety, Food Hygiene, Safe working Practices, COSHH, Fire.

Ensure that equipment used is in safe working order and that the necessary procedures are in place should this not be the case.

To take action for any incidents of unfit food, damage, theft, loss or fire, reporting to relevant personnel within organisation.

To ensure that correct procedures are in place regarding temperature checks on fridges, freezers, ovens and hot cupboards in line with company regulations and the Food Safety Act.

To deputise in the Dining Services Manager absence.

What you'll bring:

Demonstrate experience of managing teams of staff – communication, HR, values, ethos, interpersonal skills

Good organisational skills, and time management essential due to type of operation on site

Flexible approach to role.

Self-motivated with the proven ability to work well under pressure.

The ability to set and achieve standards and operate to performance criteria (KPI's).

Sodexo reserves the right to close this advert early if we are in receipt of a high number of applications.

We are committed to being an inclusive employer.

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

Career Level

- Experienced [Non-Managerial]

Candidate Requirements

(Essential)

- **Minimum Experienced Required (Years):** 1
- **Minimum Qualification:** No Qualification

(Desirable)

- **Ability Skills:** Hospitality, Interpersonal Skills
- **Competency Skills:** Leadership, Management