



RONGCHENG CHINESE RESTAURANT

LIMITED



#JOB-2420828



33 Baggot Street, Ballsbridge, Dublin 4, D04

N1W9



No of positions : 2



Paid Position



39 hours per week



34000.00-38000.00 Euro Annually



14/11/2025



12/12/2025

How to apply

Application Method :

Not available



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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

The Sous Chef plays a key leadership role in the kitchen, supporting the Head Chef in all aspects of kitchen management, from menu creation to daily operations. This position requires strong culinary expertise, a commitment to excellence, and the ability to inspire and lead a team to deliver consistently high standards of food quality and presentation.

Key Responsibilities:

Assist the Head Chef in planning, preparing, and executing menu items to the highest standard.

Supervise, mentor, and motivate kitchen staff to maintain a positive and productive work environment.

Maintain rigorous standards of food quality, presentation, and portion control.

Ensure full compliance with HACCP, food safety, and hygiene regulations.

Monitor stock levels, control costs, and minimize food waste.

Contribute to menu innovation by suggesting seasonal or specialty dishes.

Manage kitchen schedules, ensuring smooth operations during busy service periods.

Uphold health, safety, and cleanliness standards throughout the kitchen.

Requirements:

Minimum of 5 to 7 years' experience as a Sous Chef or senior Chef de Partie in a busy restaurant environment.

Strong leadership and organizational abilities with a hands-on approach.

In-depth knowledge of HACCP and kitchen management practices.

Excellent communication skills and ability to work effectively under pressure.

Recognized culinary qualification or equivalent professional experience.

Passion for authentic Chinese cuisine and willingness to learn and innovate.

Flexibility to work varied shifts, including weekends and holidays.

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

Career Level

- Experienced [Non-Managerial]

Candidate Requirements

(Essential)

- **Minimum Experienced Required (Years):** 7
- **Minimum Qualification:** Level 5 (incl Leaving Certificate/ Leaving Certificate Applied/ Leaving Certificate Vocational Programme)

(Desirable)

- **Ability Skills:** Administration, Creativity
- **Competency Skills:** Flexibility, Management, Teamwork, Time Management