



THE CELLAR RUA CLIFDEN LIMITED



#JOB-2421651



The Lamplight , Market Street, Clifden, Co.

Galway, H71 H298



No of positions : 1



Paid Position



40 hours per week



40000.00 Euro Annually



21/11/2025



19/12/2025

How to apply

Application Method :

Please apply to the vacancy by the following means:

Email : thelamplightclifden@gmail.com

Phone : 0872177943



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 chefs manage the kitchen to oversee the preparation, cooking and service of food.

Alternative label

Essential Knowledge

Food storage, food waste monitoring systems, Fine dinning. Experience 5 years minimum

Essential Skills and Competences

Assist customers, compile cooking recipes, comply with food safety and hygiene, control of expenses, develop food waste reduction strategies, ensure maintenance of kitchen equipment, estimate costs of required supplies, food storage, food waste monitoring systems, handle customer complaints, handover the food preparation area, keep up with eating out trends, maintain a safe, hygienic and secure working environment, manage budgets, manage hospitality revenue, manage staff, manage stock rotation, monitor the use of kitchen equipment, perform procurement processes, plan menus, plan shifts of employees, recruit employees, set prices of menu items, supervise food quality, train employees, train staff to reduce food waste, types of whisks, use cooking techniques, use culinary finishing techniques, use food preparation techniques, use reheating techniques, use resource-efficient technologies in hospitality

Advise guests on menus for special events, attend to detail regarding food and beverages, check deliveries on receipt, conduct research on food waste prevention, cook pastry products, create decorative food displays, design indicators for food waste reduction, execute chilling processes to food products, forecast future levels of business, handle chemical cleaning agents, identify suppliers, manage contract disputes, manage inspections of equipment, manage medium term objectives, molecular gastronomy, negotiate supplier arrangements, plan medium to long term objectives, prepare flambeed dishes, think creatively about food and beverages,

Applicants must have a good command of the English language.

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

Career Level

- Professional