



VALSHAN UNLIMITED COMPANY



#JOB-2421698



2nd Floor, The Lumen Building, 23/25 Baggot

Street Upper, Dublin, Dublin 4, D04 Y7T1



No of positions : 1



Paid Position



39 hours per week



34000.00 Euro Annually



21/11/2025



19/12/2025

How to apply

Application Method :

Not available



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Commis 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

Valshan Unlimited Company is seeking a talented and passionate Commis Chef with experience in European and Western-style cuisine, including Italian, French, and Mediterranean dishes.

Key Responsibilities:

Assist senior chefs in preparing, cooking, and presenting European and Western-style dishes, including Italian, French, and Mediterranean cuisine.

Maintain high standards of food quality, taste, and consistency during daily kitchen operations.

Follow recipes, portion controls, and plating guidelines to ensure uniformity across all dishes.

Support mise-en-place preparation, including cutting, marinating, and organizing ingredients.

Ensure proper use, cleaning, and maintenance of kitchen equipment and workstations.

Comply with food safety, hygiene, and sanitation standards at all times.

Collaborate with the culinary team to ensure smooth service during peak hours.

Assist in receiving, checking, and properly storing food supplies.

Contribute to menu development by providing feedback and creative ideas when needed.

Qualifications:

More than 2 years of proven experience as a Commis Chef or in a similar role, with a strong background in western - style cuisine (Italian, French, Mediterranean).

Solid understanding of Italian, French, and Mediterranean cooking techniques and ingredients.

Strong knife skills and ability to handle a variety of preparation tasks efficiently.

Knowledge of kitchen hygiene standards and food safety regulations.

Ability to follow instructions, work under pressure, and maintain attention to detail.

Positive attitude, strong work ethic, and willingness to learn and improve.

Flexibility to work in shifts, including weekends and holidays.

Culinary school training or relevant certification is a plus.

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

Career Level

- Experienced [Non-Managerial]