



Mona Lisa Restaurant



#JOB-2424289



MONA LISA, 17 William St W, Galway, Co.

Galway, H91 N7PX



No of positions : 1



Paid Position



39 hours per week



34100.00 Euro Annually



15/12/2025



12/01/2026

## How to apply

### Application Method :

Please apply to the vacancy by the following means:

Email : monalisa\_galway@outlook.com



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

Join Our Team as a Sous Chef! We are seeking a skilled Sous Chef to join our kitchen team.

#### About You:

Professional experience in food preparation and kitchen management.

Strong knowledge of Italian cuisine, with the ability to prepare and contribute to Italian-inspired menus.

Capable of supporting the Head Chef and supervising kitchen staff when required.

Experienced in inventory management and maintaining food quality standards.

#### Key Responsibilities:

Assist in planning and executing menus.

Oversee food preparation, ensuring consistency, quality, and presentation.

Manage kitchen operations, including staff scheduling, training, and inventory control.

Maintain a clean, organised, and safe working environment, in line with health and safety regulations.

#### What We Offer:

Competitive salary and benefits package.

Opportunities for growth and professional development.

A collaborative and supportive work environment.

The chance to be part of a team that values creativity and passion for food.

How to Apply: Please send your CV and a brief cover letter to monalisa\_galway@outlook.com.

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

### Career Level

- Experienced [Non-Managerial]

## Candidate Requirements

(Essential)

- **Minimum Experienced Required (Years):** 5
- **Minimum Qualification:** Level 1 Certificate
- **Additional Skills:** HACCP ,
- **Specialising In:** italian cuisine

(Desirable)

- **Ability Skills:** Catering, Interpersonal Skills
- **Competency Skills:** Flexibility, Teamwork, Time Management