



FALLON & BYRNE LIMITED



#JOB-2424562



FALLON & BYRNE, 11_17 Exchequer St,

Dublin 2, D02 RY63



No of positions : 1



Paid Position



40 hours per week



15.00 Euro Hourly



12/12/2025



08/01/2026

How to apply

Application Method :

Please apply to the vacancy by the following means:

URL :

<https://fallonbyrne.teamtailor.com/jobs/6869334-pastry-chef>



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



Pastry 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

Fallon & Byrne is Dublin's premier food destination and home to our bustling Foodhall, The Wine Cellar, The Dining Room and The Exchange. Fallon & Byrne is renowned for its dedication to quality, exceptional customer experiences and building community through food. With over 160 employees, we are committed to fostering a supportive and vibrant workplace culture that reflects our values of excellence, empathy, innovation, integrity and authenticity.

We are currently seeking a dedicated Pastry Chef support our talented Pastry team.

Key Responsibilities:

Prepare and bake pastries, cakes, tarts, breads, and other desserts.

Develop and test recipes, ensuring consistency and flavour balance.

Decorate and finish pastries and desserts using techniques like glazing, icing, piping, and tempering chocolate.

Ensure compliance with HACCP, food safety, and health & safety standards.

Maintain a clean, organised, and efficient pastry kitchen.

As well as other duties which may be assigned from time to time.

The Person

1 year experience in a similar role desirable

Understands food safety and hygiene standards (HACCP certification is a bonus)

Outgoing, cheerful, friendly personality

A passion for great customer service

Excellent customer service and communication skills.

Embodies our values of excellence, empathy, integrity, innovation and authenticity

Innovative in your approach to your role and not afraid to think outside the box

Empathetic leader, with the ability to inspire others

High attention to detail, same as a high standard of integrity, with sound judgement and a commitment to excellence

- **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:** Catering, Hospitality
- **Competency Skills:** Collaboration, Teamwork, Time Management, Working on own Initiative