



Siopa Neill Ruaidh Teoranta



#JOB-2424710



Gortahork, Co. Donegal,



No of positions : 2



Paid Position



39 hours per week



34000.00 Euro Annually



15/12/2025



12/01/2026

How to apply

Application Method :

Please apply to the vacancy by the following means:

Email : mcclaffertygortahork@gmail.com



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



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

Position: Commis Chef

Company Name: Siopa Neill Ruaidh Teoranta T/A Mc Clafferty Eurospar

Location: Gortahork, Co. Donegal, Ireland

Salary: €34,000 per year

Job type: Fulltime/ Contract

Hours per week: 39 hours

Email your CV to: mcclaffertygortahork@gmail.com

Key Responsibilities:

Ensure all food preparation is carried out in accordance with food hygiene procedures

Ensure food is prepared to required standards checking for taste, presentation and quality

Ensure food is served promptly and work is carried out quickly and efficiently to keep up when busy

Ensure all food sent out is correctly garnished

Ensure portion control, preparation and storage methods avoid wastage and keep down costs

Ensure the kitchen and service area are clean, tidy and attractive during service

Ensure all food waste are minimised, recorded and where possible re-used

Perform any other reasonable duties as required by your manager

Work with others to ensure that consumer expectations are understood and exceeded

Be polite, professional and friendly at all times with customers and colleagues

Take the opportunity to continuously learn and grow

Work with the culinary teams in ensuring best kitchen practice

Observe and comply with all company and kitchen procedures relating to safety and security, reporting any issues to your line manager

Take responsibility for your own health and safety and that of others who may be affected by what you do or what you fail to do

Correctly use work equipment, personal protective equipment in accordance with training and instructions provided, reporting any equipment issues to your line manager

Key Requirements:

1-2 years' experience in a kitchen operation

Ability to learn and effectively utilise training

Good people skills

Ability to work individually and within a team

Passion about food and customer service

Good command of the English language.

We offer:

Immediate Start

Ongoing / Long term work

Fulltime/ Contract

Overtime Hours available

Accommodation available

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

Career Level

- Experienced [Non-Managerial]