



Sodexo Ireland



#JOB-2427517



Dublin 2,



No of positions : 1



Paid Position



39 hours per week



26.50 Euro Hourly



07/01/2026



04/02/2026

How to apply

Application Method :

Please apply to the vacancy by the following means:

Address:

<https://www.sodexojobs.co.uk/jobs/head-chef-in-dublin-2.3116>



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

A recipe for success; Serve incredible food, enjoy incredible perks.

At Sodexo, you'll belong in a team and thrive in service. We know that our talented chefs are the key to delivering exceptional service and tasteful experiences for our clients, customers, and employees.

Build a name with big-brand businesses and corporate clients, delivering high-quality nutritious meals for boardroom lunches, executive events, and daily workplace dining. This role calls for a chef who can blend maintaining excellent standards, while working efficiently in a fast-paced, trend-setting, client-focused environment.

The Role

As Head Chef , you will be the main point of contact for catering on site, overseeing daily kitchen operations, menu planning, food standards, and team leadership. You will work closely with management to deliver consistent service aligned with agreed SLAs, KPIs, and budget targets.

Key Responsibilities

Lead and deliver day-to-day kitchen operations to the highest standards, leading a team of 20!

Plan, cost, and deliver menus with a focus on quality, healthy eating, and innovation

Ensure full compliance with Food Safety, HACCP, Health & Safety, and company policies

Manage food costs, stock control, ordering, and budget performance

Train, develop, and motivate the kitchen team

Maintain excellent client and customer satisfaction

Support special functions and on-site events as required

What We're Looking For

Minimum 2 years' experience in a similar Chef Manager / Head Chef role

706/1 & 706/2 (or equivalent) professional cookery qualifications

Strong knowledge of food safety, HACCP, and kitchen compliance

Proven people management and organisational skills

Customer-focused, hands-on, and adaptable leadership style

Desirable

IOSH certification

Supervising Food Safety / HACCP certification

Experience managing budgets and performance targets

Why Sodexo?

Working with Sodexo is more than a job; it's a chance to be part of something greater.

Belong

in a company and team that values you for you.

Act

with purpose and have an impact through your everyday actions.

Thrive

in your own way.

We also offer a range of perks, rewards and benefits for our colleagues and their families:

Unlimited access to an online platform offering wellbeing support

An extensive Employee Assistance Programme to help with everyday issues or life's larger

problems, including legal and financial advice, support with work or personal issues impacting your wellbeing

Access to a 24hr virtual GP Service

Sodexo Discounts Scheme, offering great deals 24/7 across popular big-brand retailers

Save for your future by becoming a member of the Pension Plan

Opportunities to enable colleagues to grow and succeed throughout their career at Sodexo, including a variety of learning and development tools

Bike to Work Scheme to help colleagues to do their bit for the environment whilst keeping fit

Sodexo UK and Irelands enhanced benefits and leave policies

- **Sector:** other service activities

Career Level

- Not Required

Candidate Requirements

(Essential)

- **Minimum Experienced Required (Years):** 2
- **Minimum Qualification:** No Qualification

(Desirable)

- **Ability Skills:** Catering, Communications, Customer Service, Hospitality
- **Competency Skills:** Problem Solving, Teamwork, Time Management, Working on own Initiative