



Sodexo Ireland



#JOB-2427518



Kinsale, Co. Cork,



No of positions : 1



Paid Position



40 hours per week



26.50 Euro Hourly



24/12/2025



21/01/2026

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-23116>



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

Full time (Parental Leave Cover)

40 hours per week

7:00am - 3:00pm

€26.50 per hour

Opportunities for career development

Plus our Sodexo employee benefits package

Head Chef

Dublin 2- Full time

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

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

Career Level

- Experienced [Non-Managerial]