

**3Q Recruitment****#JOB-2428055****Co. Dublin,****No of positions : 1****Paid Position****39 hours per week****20.50 Euro Hourly****09/01/2026****06/02/2026**

How to apply

Application Method :

Please apply to the vacancy by the following means:

URL :

<https://adr.to/pu5zgai>



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



Hospital Chef – South Dublin

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

Hospital Chef – South Dublin | Healthcare Catering Role

We are hiring a Hospital Chef to join a healthcare facility in South Dublin, supporting the delivery of high-quality, nutritious meals that contribute directly to patient recovery and wellbeing. This role suits a chef with experience in healthcare catering or large-scale kitchen environments who can work confidently across multiple food production areas.

This is a hands-on role within a clinical catering team, where you will help maintain smooth daily service, uphold strict food safety standards and support consistent meal production across the hospital.

Key Responsibilities

Prepare and present nutritious meals in accordance with dietary guidelines and clinical requirements

Support or lead daily kitchen operations to ensure consistent quality and timely service

Work across hot food, cold prep, salads, plating and general food production areas

Follow HACCP, food safety, hygiene and cook-chill procedures at all times

Manage stock rotation, proper food storage, ordering support and waste control

Ensure accurate allergen compliance, portion management and high-quality food presentation

Liaise with dietitians and clinical teams to support menu planning and patient dietary needs

Maintain a clean, organised and fully compliant hospital kitchen environment

Requirements

QQI Level 6 in Culinary Arts or equivalent professional chef qualification

Previous experience in healthcare catering or a busy, high-volume kitchen

Strong understanding of HACCP, hygiene standards and cook-chill processes

Legal right to work in Ireland and ability to complete Garda Vetting

Ability to provide five years of verifiable work references

Strong teamwork, communication and organisational skills

Flexibility to work weekday and weekend shifts

Salary & Benefits

€20.50 per hour

Double Pay on Sundays and Bank Holidays

Full-time hours with day shifts only (Monday–Sunday roster)

Ongoing support from office and out-of-hours teams

Opportunities for upskilling and career development

A role with direct impact on patient nutrition and overall care quality

Competitive pay scale with scheduled reviews recognising contribution and growth

- **Sector:** other service activities

Career Level

- Experienced [Non-Managerial]