



BEWLEY'S CAFÉ GRAFTON STREET

LIMITED

#JOB-2430879



BEWLEY'S CAFE, 78/79 Grafton Street,

Dublin 2, D02 K033



No of positions : 1



Paid Position



40 hours per week



42000.00 Euro Annually



01/02/2026



01/03/2026

How to apply

Application Method :

Not available



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



Sous 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

To deputise in the Head Chef's absence.

Assist in selecting, training, supervising, developing, disciplining, and counselling staff in both the hotel kitchen.

Coordinate and participate in the activities of chefs and other kitchen personnel engaged in preparing and cooking foods to ensure efficient and profitable food service.

Cross team communication and collaborative partnerships among peers and cross functional leads, as well as external teams on all food offerings, event management, culture, and diversity.

Direct and participate in planning menus and utilization of food surplus and leftovers.

Schedule kitchen staff according to business levels.

Assist in maintaining inventory; estimate food consumption and purchase or requisition food and non-food items necessary for kitchen operations.

Direct and correct the presentation and portioning of food according to company standards.

Collaborative and supportive member of the senior management team, adjacent to facilities on all maintenance and regulation updates, budgets, and team events.

To ensure you have an in-depth knowledge of your department product, in addition to being aware of the total restaurant facilities.

Assist in the design and development of detailed breakfast/lunch/brunch menu and food specifications in line with the Bewley's Grafton Street mission.

To comply with all HACCP procedures and guidelines as set out in the hotel HACCP policy are adhered to at all times.

To ensure that all HACCP documentation is completed throughout the working day.

To document and report back to supervisors and management any non-compliance in relation to HACCP control.

To work as part of the Team, being aware of colleagues and their needs, and being flexible at all times.

Brand advocate & extension of NX (Northern Cross) sustainability team to minimise waste and creatively minimize company footprint.

Interact in a positive manner with employees and managers in other departments ensuring good interdepartmental communication is maintained at all times.

Responsible for the smooth running of service in line with our service standards and SOPs.

Customer care, including complaint handling and feedback.

Ongoing coaching and development with the junior members of our team.

Maintaining standards, including uniforms, food presentation, tea and coffee excellence, and impeccable customer service.

Administration, including care of time and attendance management, checklists, fire safety, HACCP, hygiene, health and safety and similar.

To be aware of the day's business in all areas within the business and accurate daily reporting of business at the close of day.

To have pride and commitment in your area of work.

Employee Relations & Performance Management with the assistance of the GM & HR Department.

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

Career Level

- Professional