



SILVERGROVE NURSING HOME LIMITED



#JOB-2431366



SILVERGROVE NURSING HOME, Main
Street, Clonee, Co. Meath, D15 HW82



No of positions : 3



Paid Position



39 hours per week



36605.00 Euro Annually



28/01/2026



25/02/2026

How to apply

Application Method :

Please apply to the vacancy by the following means:

Email : silvergrovenursinghome.22@gmail.com



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



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

The chef's role in a nursing home is vital not only for nutrition but also for the emotional and social well-being of residents. Good food can significantly improve residents' quality of life, making mealtime an enjoyable and anticipated part of their day. By providing delicious and nutritious meals, chefs contribute to the overall health and happiness of the residents they serve.

Key Responsibilities

Meal Preparation: Chefs are responsible for preparing a variety of meals that cater to the specific dietary requirements of residents, including those with allergies, diabetes, or other health conditions. This ensures that all residents receive balanced and nutritious meals.

Collaboration with Nursing Staff: Chefs work closely with nursing staff to understand the dietary needs of residents. This collaboration helps in planning menus that not only meet nutritional standards but also consider the preferences and cultural backgrounds of the residents.

Menu Planning: Chefs often create weekly or monthly menus that provide a range of options, ensuring variety and satisfaction among residents. This includes incorporating seasonal ingredients and special dietary needs into the meal plans.

Food Safety and Hygiene: Maintaining high standards of food safety and hygiene is essential. Chefs must ensure that all food is prepared and stored according to health regulations to prevent foodborne illnesses.

Engagement with Residents: A chef's role can also include interacting with residents, gathering feedback on meals, and making adjustments based on their preferences. This engagement can enhance the dining experience and foster a sense of community within the nursing home.

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well-being of residents. Good food can significantly improve residents' quality of life, making mealtime an enjoyable and anticipated part of their day. By providing delicious and nutritious meals, chefs contribute to the overall health and happiness of the residents they serve.

Qualification:

Candidates typically need to have a culinary qualification. Level 2 Award in Chefs in Health & Social Care will be preferred but not mandatory

This qualification covers the health and culinary needs of patients, including diet and appetite issues, and aims to develop awareness of nutrition and hydration in maintaining health and well-being. It also covers the importance of multi-professional teams working together to provide the level of nutritional care needed by different people,

Candidates should also have knowledge of HACCP guidelines, hygiene, and food safety regulations, and should maintain excellent standards of food hygiene, kitchen cleanliness, and stock management.

Annual Salary :36,605 euro

Hourly rate 18.05

Hours 39 per week

- **Sector:** human health and social work activities

Career Level

- Experienced [Non-Managerial]