



Sodexo Ireland



#JOB-2431878



Gas Networks, Cork City, Co. Cork,



No of positions : 1



Paid Position



40 hours per week



55000.00 Euro Annually



30/01/2026



27/02/2026

How to apply

Application Method :

Please apply to the vacancy by the following means:

Address:

<https://www.sodexojobs.co.uk/jobs/chef-manager-in-gas-networks-cork-city.11972>



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



Chef Manager

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

Monday to Friday

€50000 per annum

Opportunities for professional development

Plus our Sodexo employee benefits package

Chef Manager Gas Networks, Cork City – Full Time

At Sodexo, we believe great food and great people go hand in hand. Our teams shape the experience on-site every day, and we're looking for someone who's ready to lead with skill, creativity, and confidence. We're recruiting a Chef Manager who brings equal strength in the kitchen and in financial and operational leadership. If you can balance flavour, people, and budgets — this role is for you.

As a Chef Manager you'll

Running a high-performing catering operation while keeping culinary standards front and centre.

Taking ownership of site finances — cost control, forecasting, and reporting within a tight and structured budget.

Keeping the operation compliant, safe, and consistently audit-ready.

Working with a pre-determined and precisely costed menu cycle.

Leading, coaching, and developing the Catering Team so they can do their best work.

Managing staff recruitment, training, and performance with a people-first approach.

Maintaining strong relationships with our client, representing Sodexo with confidence.

Staying on top of SLAs, KPIs, and service performance.

Running regular team briefings and keeping everyone aligned and informed.

Aligning Pop-ups, theme days and promotions with our Dublin site.

What we're looking for

Essential Requirements

Solid chef background and proven culinary ability — non-negotiable.

Strong financial management skills, with experience owning budgets and hitting targets.

Demonstrated success managing and developing a team.

Confident communicator with the ability to build trust and exceed client expectations.

Strong grasp of Health & Safety and compliance standards — and the discipline to uphold them.

Ability to balance hands-on kitchen leadership with strategic oversight

Desirable Skills

Experience shaping long-term business plans and delivering against them.

A commercial mindset with the ability to spot opportunities for growth.

Familiarity with purchasing frameworks and compliance processes.

A track record of driving customer satisfaction and service improvement.

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

Career Level

- Not Required

Candidate Requirements

(Essential)

- **Minimum Experienced Required (Years):** 1
- **Minimum Qualification:** Level 6 (incl Higher Advanced Certificate & National Craft Certificate)

(Desirable)

- **Ability Skills:** Administration, Interpersonal Skills
- **Competency Skills:** Collaboration, Teamwork