



Trump International Golf Links & Hotel

Doonbeg

#JOB-2432224

Trump International Golf Links, Doonbeg,

Kilrush, Co. Clare, V15 KH39

No of positions : 1

Paid Position

40 hours per week

Dependent On Experience

03/02/2026

03/03/2026

How to apply

Application Method :

Please apply to the vacancy by the following means:

Email : doonbeg.hr@trumphotels.com

URL :

<https://harri.com/Trump-Doonbeg-Kitchen/job/2637927-junior-sous-chef>



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



Junior 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

Job Description – Junior Sous Chef

Trump International Doonbeg is a coastal haven, hidden on a sheltered corner of the Wild Atlantic Way where world-class golf meets an intimate Spa, amazing food and access to the best activities, culture, heritage and one of the most picturesque settings Ireland has to offer for conferences, meeting, incentives and special events.

Recognised among the best championship Links Courses in the world and named best Golf Resort in Ireland by the Irish Golf Tour Operators Association. At the heart of the resort is the Irish Country house hotel with one of Irelands best Hotel Restaurants, the Ocean View Restaurant. And Ocean is a recurring theme, ever present with stunning views of the rolling waves and the rugged landscape stretching as far as the eye can see to the Cliffs of Moher.

Trump International Doonbeg is home to a proud and motivated workforce of over 300 people during high season, offering a world class 5 Star Hotel workplace, with the beauty and balance of west Clare living.

Job Title: Junior Sous Chef

Department: Food & Beverage - Culinary

Responsible To: Executive Head Chef / Executive Sous Chef / Head Chef

Liaises with: Stores, Back of House, Food & Beverage Teams

MAIN DUTIES

To assist the Executive Head Chef and Head Chef in the production and presentation of all dishes leaving the kitchen, ensuring they consistently meet five-star standards.

This role is based within Ocean View, the hotel's fine dining restaurant, led by Head Chef Marguerite Keogh, and is focused on delivering high-end, refined cuisine to the highest standard. This is an attractive opportunity for chefs with a strong fine dining background and a passion for precision, quality and excellence.

The Junior Sous Chef is responsible for maintaining the highest levels of food hygiene, organisation and professionalism within their section and supporting the kitchen management team in delivering an excellent guest and team member experience.

Key Responsibilities

Support the Head Chef and senior kitchen management team in managing all aspects of the kitchen operation to ensure exceptional food quality, presentation and service standards within Ocean View. Drive consistently high food standards, delivering fresh, flavoursome and beautifully presented dishes in line with fine dining expectations.

Play a key role in actively managing and driving HACCP, Health & Safety and Food Hygiene standards, ensuring all procedures are followed correctly and consistently.

Ensure all areas of the kitchen operate to the highest standards of cleanliness, organisation and food safety at all times.

Demonstrate strong teamwork, humility and respect towards all colleagues, supporting a professional and motivated brigade.

Assist with the creation, development and execution of daily specials and menu items in line with the

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

Career Level

- Professional

Candidate Requirements

(Essential)

- **Minimum Experienced Required (Years):** 2

(Desirable)

- **Ability Skills:** Catering, Creativity, Hospitality, Interpersonal Skills

- **Competency Skills:** Flexibility, Priority Planning, Teamwork, Time Management

- **Additional Skills:** HACCP

