



CHERRYGROVE NURSING HOME LIMITED



#JOB-2432279



CHERRY GROVE NURSING HOME, Cherry



Grv Nursing H, Priesthaggard, Campi, Co.



Wexford, Y34 TC61



No of positions : 1



Paid Position



34 hours per week



To be Confirmed



03/02/2026



16/02/2026

How to apply

Application Method :

Please apply to the vacancy by the following means:

Email : Siobhan.Cummins@cherrygrovensburghome.ie



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



Kitchen Assistant

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

Reports to: Chef / Cook

Accountable to: Manager / Director of Nursing

The role of the kitchen assistant is to support the Nursing staff and the Chef / Cook in the delivery of care to the client. The primary role is to ensure that the high quality of nutritious foodstuffs delivered to clientele is maintained at all times.

Principle duties and responsibilities:

1. Take advise and instruction from Chef / Cook on preparation of all foodstuffs.
2. Maintain safety of all employees and residents as per safety statement paying particular attention to wet floors, sharp and electrical equipment and hot surfaces.
3. Follow instructions and schedule of cleaning in particular when using "colour coded" cleaning utensils to prevent cross contamination.
4. Help and assist Chef / Cook in preparation of menu's for clients taking into consideration special diets e.g. diabetic / renal diets.
5. Check deliveries to kitchen area for discrepancies to order.
6. Keep cold storage / dry goods areas stocked and clean and tidy.
7. Advise and assist Chef / Cook in re-ordering of foodstuffs.
8. Ensure all household waste is transferred for collection to waste disposal.
9. Ensure all re-cycling waste is transferred to re-cycling disposal area.
10. Report any observational / voiced concerns of clients to Staff.
11. Report any incidents / accidents / near misses to Chef / Cook / Staff / Manager / Director
12. Follow all safety procedures re: HACCP
13. Perform any other appropriate duties as designated by Staff / Manager / Director.
14. Ensure kitchen area is properly cleaned for next meal preparation.
15. Follow the guidelines in relation to the wearing of appropriate uniform. Always present at work in a clean and tidy manner having regard to the highest standard of attire and personal hygiene.

16. Be professional at all times and be courteous and friendly to all residents, visitors and colleagues.

The above job description is not intended to be a comprehensive list of all duties involved and consequently the post holder may be required to perform other duties as appropriate to the post which may be assigned to him / her from time to time and to contribute to the development of the post.

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

Career Level

- Not Required

Candidate Requirements

(Essential)

- **Minimum Experienced Required (Years):** 1
- **Minimum Qualification:** Level 3 (incl Junior Cert) **OR** English, mathematics

(Desirable)

- **Ability Skills:** Catering, Customer Service, Hospitality, Interpersonal Skills
- **Competency Skills:** Initiative, Priority Planning, Problem Solving, Working on own Initiative
- **Additional Skills:** HACCP
- **Specialising In:** HACCP training desirable
- **Driving Licence:** Full: B
- **Languages:** English C1-Advanced
- **Proximity Locator Distance:** 30 Kilometres