



Company Details Confidential



#JOB-2432336



CURRY & GRILL, 6 Dolphin's Barn, Dublin 8,
D08 XK63



No of positions : 2



Paid Position



39 hours per week



36605.00 Euro Annually



09/02/2026



09/03/2026

How to apply

Application Method :

Not available



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Commis Chef Required : Ali Curry and Grill Limited

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

Commis Chef : Full-Time Position

Location: Ali Curry and Grill Limited, 6 Dolphin's Barn, Dublin 8, D08 XK63, Ireland

Salary: €36,605 per annum, Weekly Salary: €703.94, Hourly Salary: €18.04

Hours: 39 hours per week

Contract Type: Full-Time, Permanent (Minimum 2-Year Contract)

Number of Positions: 2

About Us:

Ali Curry and Grill Limited is a popular restaurant located in the heart of Dublin, serving authentic curries, grilled dishes, and traditional Asian cuisine. We are dedicated to delivering high-quality food and exceptional dining experiences to our customers.

Position Overview:

We are seeking a skilled and motivated Commis Chef to join our kitchen team on a full-time basis. The successful candidate will assist senior chefs with food preparation, cooking, and plating, while maintaining the highest standards of hygiene, organisation, and teamwork.

Key Responsibilities:

- Assist senior chefs in the preparation and cooking of Indian and grill-style dishes.
- Maintain high standards of food quality, presentation, and portion control.
- Ensure kitchen cleanliness and adherence to HACCP and food safety guidelines.
- Support daily kitchen operations, including stock management and food storage.
- Follow instructions from senior chefs and contribute to a positive team environment.

Requirements:

Minimum 2 years of experience working as a Commis Chef or in a similar role.

Strong understanding of kitchen hygiene and food safety practices.

Passion for Asian cuisine and willingness to learn new cooking techniques.

English language skills are not required for this role, as kitchen operations are team-based and instruction-led

Ability to work efficiently in a fast-paced environment.

Good teamwork, communication, and time-management skills.

Benefits:

Competitive salary of €36,605 per annum.

Stable, long-term employment with a 2-year contract.

Opportunity to gain valuable experience in a busy, authentic Indian kitchen.

How to Apply:

Please submit your CV and cover letter to jobs@mnc.ie or apply directly via JobsIreland.

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

Career Level

- Experienced [Non-Managerial]

Candidate Requirements

(Essential)

- **Minimum Experienced Required (Years):** 2
- **Minimum Qualification:** Level 2 Certificate

(Desirable)

- **Ability Skills:** Catering, Customer Service, Hospitality
- **Competency Skills:** Collaboration, Teamwork, Time Management