



Company Details Confidential



#JOB-2433591



SEXTON'S, Dublin Road, Haggardstown, Co.

Louth, A91 PP28



No of positions : 1



Paid Position



40 hours per week



Competitive



12/02/2026



12/03/2026

How to apply

Application Method :

Please apply to the vacancy by the following means:

Email : flanaganshospitality@gmail.com



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



Commis Chef – Sextons Bar & Restaurant (New Ownership)

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

Under Sextons Bar & Restaurant's new ownership, the Commis Chef supports the senior kitchen team in delivering fresh, consistent and high-quality dishes that reflect the venue's renewed standards and ambition.

Purpose of the Role

Support the Head Chef and Sous Chef with day-to-day food preparation and service.

Uphold consistent quality, presentation and portion control in line with Sextons' menus and brand.

Learn, grow and contribute positively to a motivated, professional kitchen team during this new chapter.

Key Responsibilities

Prepare ingredients and dishes for your section, following recipes, specifications and guidance from senior chefs.

Maintain high standards of food presentation and timing during service.

Set up, stock and close down your section, ensuring everything is labelled, rotated and stored correctly.

Assist with deliveries, stock rotation and accurate labeling to minimize waste and maintain freshness.

Follow all food hygiene, allergen and health and safety procedures, including cleaning schedules for your area.

Keep workstations, equipment and storage areas clean, organised and safe at all times.

Support deep-cleaning and kitchen organisation tasks as required by the Head Chef or Sous Chef.

Skills and Competencies

Basic cooking skills and confidence in a professional kitchen environment.

Strong attention to detail in taste, presentation and food safety.

Ability to work under pressure while staying calm, organised and focused.

Willingness to learn new techniques, menus and standards introduced by the new ownership.

Good communication and teamwork, with respect for colleagues and clear listening skills.

Experience and Qualifications

Previous experience in a similar role or professional kitchen is desirable.

Culinary training or relevant qualifications are an advantage but not essential for the right candidate.

Food Safety and Hygiene certification, or willingness to complete this during induction.

Working Hours and Conditions

Shift-based role, including evenings, weekends and bank holidays.

Working in a hot, fast-paced kitchen, with periods of standing, lifting and carrying.

Personal Qualities

Passion for cooking and genuine interest in food and flavour.

Reliable, punctual and proud to represent Sextons' new standards.

Eager to progress, take feedback and grow within the team.

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

Career Level

- Experienced [Non-Managerial]