



THE NIGHTINGALE AGENCY LIMITED



#JOB-2434445



GOLDRIBBON, 30 Dorset St Lwr, Dublin 1,  
D01 H2C7



No of positions : 2



Paid Position



39 hours per week



36605.00-39000.00 Euro Annually



19/02/2026



19/03/2026

### How to apply

#### Application Method :

Not available



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



## Pastry 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

Gold Ribbon Limited was established in 2014 and is renowned for its dedication to producing high-quality, freshly baked breads. Our offerings include a wide selection of traditional favorites such as ube pandesal and ensaymada, alongside an assortment of specialty breads, pastries, and custom cakes. As part of our continued growth, Gold Ribbon Limited is expanding its operations in Dublin and is seeking motivated individuals to join our team. This is an exciting opportunity to be part of a company committed to excellence in baking and customer service.

#### Roles and Responsibilities:

- Follow established recipes while also contributing innovative ideas, assisting with new product development and recipe testing.
- Ensure all products meet company quality standards in terms of flavor, presentation, and consistency.
- Manage ingredients, stock, and kitchen equipment efficiently, process incoming and outgoing orders in a timely manner.
- Maintain a clean, organized, and safe kitchen environment in line with food hygiene and safety regulations.
- Collaborate with management and team members to ensure smooth kitchen operations while demonstrating initiative to work independently when required.
- Train, guide, and support junior pastry staff, fostering teamwork and a professional kitchen culture.
- Demonstrate excellent time management and organizational skills, ensuring tasks are completed efficiently and to deadline.
- Bake and decorate a wide variety of pastries, desserts, and baked goods (tarts, traybakes, scones, sponges, cookies, occasion cakes, etc.) to a consistently high standard.

#### Preferred Qualifications:

- Minimum 1 year of professional kitchen experience
- Knowledge of classic cooking techniques

- Strong grasp of food safety standards
- Ability to perform well in a fast-paced environment
- Calm and positive under pressure
- Excellent communication and teamwork skills
- Willingness to learn and grow
- **Sector:** accommodation and food service activities

#### **Career Level**

- Entry Level