



 Sodexo Ireland

 #JOB-2434491

 Co. Cork,

 No of positions : 1

 Paid Position

 39 hours per week

 15.50-16.50 Euro Hourly

 18/02/2026

 04/03/2026

How to apply

Application Method :

Please apply to the vacancy by the following means:

Address:

<https://www.sodexojobs.co.uk/jobs/catering-supervisor-in-cork.13016>



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



Catering Supervisor

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

Full time

39 hours per week

€15.50 - €16.50 per hour (DOE)

Site Benefits: On Site Parking, on shift meals

Opportunities for career development

Plus our Sodexo employee benefits package

Serve incredible food, enjoy incredible perks.

Be part of a team where great service and good food come together. Explore what Sodexo can bring to the table. Step into a role where you bring energy to every shift, serving delicious meals and brightening our customers' day with every interaction. A role where you're paid to put a smile on someone's face. Feed our customers, and we'll fuel your career!

What you'll do

Lead, supervise, and motivate the food service and cleaning team to deliver cleaning standards in line with company requirements, cleaning schedules, and management direction (including walls up to 6 feet, floors, equipment, fixtures, canopies, crockery, glassware, and utensils).

Manage staff rotas for Food Service Assistants, working closely with the Chef Manager to coordinate leave and ensure uninterrupted service delivery.

Oversee the cashless payment system, ensuring compliance and providing training to new and existing team members.

Take ownership of HACCP documentation within your area of responsibility, ensuring all records are completed, signed off, and maintained to company standards.

Administer HR policies and procedures in line with company guidelines.

Maintain and enforce high standards of personal hygiene, cleanliness, and appearance, ensuring full uniform compliance across the team.

Induct, train, and develop team members using Great Training Cards and safe systems of work.

Ensure all accidents, incidents, and near misses are reported promptly and accurately.

Comply with all statutory and company food hygiene regulations relating to the handling, preparation, and storage of food and beverages.

Actively promote a safe working environment, taking responsibility for your own health and safety and that of others.

Support food preparation and presentation as required, ensuring company standards are consistently met.

Participate in training and development activities to continuously improve service standards.

Ensure dining areas, tables, and condiment stations are clean, tidy, and fully stocked at all times.

Assist with cleaning food service counters and vending machines when required.

Carry out any other reasonable duties as requested by management.

What you'll bring

Experience in hospitality or food service is a bonus, but we'll give you full training!

Communication skills and a friendly, can-do attitude

A focus on cleanliness and hygiene

A team-player, with willingness to help out

Why Sodexo?

Working with Sodexo is more than a job; it's a chance to be part of something greater.

Belong

in a company and team that values you for you.

Act

with purpose and have an impact through your everyday actions.

in your own way.

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

Career Level

- Entry Level

Candidate Requirements

(Essential)

- **Minimum Experienced Required (Years):** 1

(Desirable)

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

- **Competency Skills:** Collaboration, Teamwork