



Company Details Confidential



#JOB-2434670



FORÓIGE, Unit 6, Block D, Tyrrelstown Plaza,  
Dublin 15, D15 K5RW



No of positions : 1



Paid Position



40 hours per week



50000.00 Euro Annually



19/02/2026



19/03/2026

## How to apply

### Application Method :

Please apply to the vacancy by the following means:

Email : [lemonfoodco@gmail.com](mailto:lemonfoodco@gmail.com)



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



## Head 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

Lemon Food Co., is seeking a visionary Head Chef experienced in authentic Middle Eastern & Central Asian; specifically, Afghan cuisine. The Head Chef must be able to lead and prepare to the highest standards such foods as:

Qabli Palaw, Ashak, Mantu, Afghan Sikh Kebab, Dampukht, Karahi, Shiryakh and various sides and Tandoor naan. The Head Chef must lead two other Assistant Chefs and our culinary operations at a large, dynamic venue renowned for delivering exceptional premium intimate dining experience and hosting a wide range of high-end events — from private gatherings to individual, group and family functions.

With two fully equipped kitchens and a diverse culinary offering, this role is perfect for a highly creative, strategically minded, and hands-on culinary professional who thrives in both day-to-day service.

### Key Responsibilities

- Design and execute innovative, high-quality menus
- Must be able to lead and prepare to the highest standards such foods as:
- Qabli Palaw, Ashak, Mantu, Afghan Sikh Kebab, Dampukht, Karahi, Shiryakh and sides
- Must lead two other Assistant Chefs and our culinary operations at a large
- Champion creativity and experimentation while maintaining consistency and premium standards.
- Oversee the daily operations of two kitchens, ensuring seamless service across both.
- Develop and implement kitchen systems and procedures to optimize workflow, quality control, and efficiency.
- Monitor food safety, hygiene, and compliance with all health regulations.
- Recruit, train, and manage a diverse team two assistant chefs, and kitchen staff.
- Foster a collaborative and supportive team culture that values innovation, accountability, and growth.
- Conduct regular staff briefings, training sessions, and performance reviews.

- Customize menus to suit client needs, dietary restrictions, and other requirements.
- Oversee food presentation and execution, ensuring premium quality.
- Stay abreast of industry pricing and negotiate with vendors to optimize margins.
- Proven experience as a Head Chef or Executive Chef in a high-volume, premium dining and events environment.
- Exceptional Afghan culinary skills across a broad range of cuisines and techniques.
- Strong leadership and team-building capabilities with a hands-on, lead-by-example approach.
- A genuine passion for food, innovation, and delivering unforgettable guest experiences.

#### What We Offer

- A unique opportunity to shape the culinary identity of a high-profile venue.
- Creative freedom in menu design and culinary direction.
- A supportive and collaborative management team.
- Competitive salary (40-50K depending on experience) and performance-based incentives.

- **Sector:** other service activities

#### Career Level

- Executive