



Sodexo Ireland



#JOB-2435828



Millennium Park, Osberstown, Naas, Co.

Kildare,



No of positions : 1



Paid Position



39 hours per week



24.65 Euro Hourly



12/02/2026



12/03/2026

How to apply

Application Method :

Please apply to the vacancy by the following means:

URL :

<https://www.sodexojobs.co.uk/jobs/head-chef-in-millennium-park-naas-co-kildare-.13523>



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

About the role

Full Time Permanent

39 hours per week

7am to 3pm, Monday to Friday

€24.65 per hour

Opportunities for career development

Plus our Sodexo employee benefits package

Head Chef

Naas, Co. Kildare, Full time Permanent

A recipe for success; Serve incredible food, enjoy incredible perks.

At Sodexo, you'll belong in a team and thrive in service. We know that our talented chefs are the key to delivering exceptional service and tasteful experiences for our clients, customers, and employees.

Build a name with big-brand businesses and corporate clients, delivering high-quality nutritious meals for boardroom lunches, executive events, and daily workplace dining. This role calls for a chef who can blend maintaining excellent standards, while working efficiently in a fast-paced, trend-setting, client-focused environment.

What You'll Do

Lead, motivate, and manage the kitchen team to deliver smooth daily service.

Oversee food preparation, ensuring consistent quality and presentation.

Develop and update seasonal menus while driving culinary innovation.

Maintain HACCP, food safety, and hygiene compliance at all times.

Control food and labour costs, manage stock, and improve operational efficiency.

What you'll Bring

Proven experience as a Head Chef or Senior Sous Chef.

Strong leadership, communication, and organisational skills.

Excellent culinary ability with a passion for quality and creativity.

Solid understanding of food costing, budgeting, and inventory control.

Calm, reliable, and detail-oriented with the ability to thrive under pressure.

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.

Thrive

in your own way.

We also offer a range of perks, rewards and benefits for our colleagues and their families:

Unlimited access to an online platform offering wellbeing support

An extensive Employee Assistance Programme to help with everyday issues or life's larger problems, including legal and financial advice, support with work or personal issues impacting your wellbeing

Access to a 24hr virtual GP Service

Sodexo Discounts Scheme, offering great deals 24/7 across popular big-brand retailers

Save for your future by becoming a member of the Pension Plan

Opportunities to enable colleagues to grow and succeed throughout their career at Sodexo, including a variety of learning and development tools

Bike to Work Scheme to help colleagues to do their bit for the environment whilst keeping fit

Sodexo UK and Irelands enhanced benefits and leave policies

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

Career Level

- Managerial

Candidate Requirements

(Essential)

- **Minimum Experienced Required (Years):** 1
- **Minimum Qualification:** Level 6 (incl Higher Advanced Certificate & National Craft Certificate)

OR professional culinary qualification

(Desirable)

- **Ability Skills:** Catering, Communications, Customer Service
- **Competency Skills:** Decision Making, Leadership, Priority Planning
- **Specialising In:** excellent culinary ability