



Sodexo Ireland



#JOB-2435835



Co. Cork,



No of positions : 1



Paid Position



39 hours per week



To be Confirmed



26/02/2026



03/03/2026

## How to apply

### Application Method :

Please apply to the vacancy by the following means:

URL :

<https://www.sodexojobs.co.uk/jobs/chef-manager-in-ringaskiddy-co-cork.13529>



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



## Chef Manager

### 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

Ringaskiddy, Cork

Contract: Full Time, Permanent

Salary: Competitive salary plus Sodexo Benefits

Lead the Kitchen. Drive the Business. Inspire the Team.

At Sodexo, we believe great food and great people go hand in hand. Our catering teams create experiences that energise workplaces every day — and we're looking for a Chef Manager who can lead from the front.

This role requires equal strength in culinary excellence and operational leadership. You'll take ownership of a structured, high-performing catering operation, balancing flavour, service, compliance and financial performance.

If you're confident running a kitchen, managing budgets, and developing people — while maintaining the highest standards — this is your opportunity to step into a role with real ownership and visibility.

### The Role

As Chef Manager, you will have full responsibility for the performance of the catering operation on site.

### Culinary & Operational Leadership

Lead a high-performing catering operation with food quality at its core

Deliver service in line with a predetermined, costed menu cycle

Ensure the site is compliant, safe and audit-ready at all times

Drive consistent standards in food production, presentation and service

Financial & Commercial Accountability

Take ownership of site financials including cost control, forecasting and reporting

Manage budgets within a structured and controlled environment

Monitor and deliver against SLAs and KPIs

Identify opportunities to improve performance and efficiency

People Management

Lead, coach and develop the catering team

Manage recruitment, onboarding and ongoing training

Conduct regular team briefings and performance reviews

Create a positive, accountable and high-performing team culture

Client Relationship

Build and maintain strong, professional client relationships

Represent Sodexo confidently on site

Support promotions, pop-ups and themed days aligned with site activity

About You

Essential

Strong chef background with proven culinary ability

Experience managing site budgets and financial performance

Demonstrated success leading and developing teams

Excellent communication and stakeholder management skills

Strong understanding of Health & Safety and compliance standards

Ability to balance hands-on kitchen leadership with operational oversight

Desirable

Experience contributing to long-term business planning

Commercial awareness and ability to identify growth opportunities

Knowledge of purchasing frameworks and compliance processes

Track record of improving customer satisfaction and service delivery

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

### **Career Level**

- Entry Level

### **Candidate Requirements**

(Essential)

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

(Desirable)

- **Ability Skills:** Administration, Interpersonal Skills
- **Competency Skills:** Collaboration, Teamwork