



Compass Group



#JOB-2436260

TATA CONSULTANCY SERVICES IREL,



Letterkenny Bus and , Letterkenny, Co.

Donegal, F92 W8CY



No of positions : 1



Paid Position



40 hours per week



47169.00 Euro Annually



02/03/2026



30/03/2026

How to apply

Application Method :

Please apply to the vacancy by the following means:

Email : sujita.nair@compass-group.ie



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

We're recruiting an experienced Chef Manager who is passionate about exceptional food and world-class customer service, and who can confidently oversee all Compass Group UK&I catering and service operations for Compass Group Ireland on a full time basis, contracted to 40 hours per week, Monday to Friday.

As a Chef Manager, you will be responsible for ensuring our kitchens and service counters run smoothly and helping to deliver truly incredible food experiences. In return, you'll have the opportunity to progress your catering career with a company that invests in its people, celebrates individuality, and rewards and recognises employees who go beyond the plate.

Could you shine as Compass Group Ireland's next Chef Manager? Here's what you need to know before applying:

Your key responsibilities will include:

- Preparing delicious food to the highest standards
- Supervising our culinary and catering teams to ensure we continue to deliver impeccable food and customer service
- Overseeing the efficiency of all in-unit catering operations, including managing inventories, monitoring budgets, and implementing action plans
- Communicating regularly with your line manager to monitor KPIs and targets
- Representing Compass Group UK&I and maintaining a positive brand image
- Identifying opportunities for new food or service concepts to drive sales
- Liaising between customers and our culinary and service teams to ensure we continue to exceed expectations
- Supporting and training our teams, leading from the front to make sure everyone can excel in their role
- Implementing and reviewing Health & Safety standards to ensure compliance across all catering

and service teams.

Our ideal Chef Manager will:

- Be passionate about great-tasting food and exceptional customer service
- Have a minimum of two years of similar experience
- Have experience managing teams in a similar role
- Hold a Basic Food Hygiene certificate
- Demonstrate brilliant financial acumen
- Have excellent communication and organisational skills
- Be an ambitious and motivated individual who is always looking to upskill

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

Career Level

- Managerial