



Sodexo Ireland



#JOB-2436655



Glenageary Rd Upr, Thomastown, Co. Dublin,
A96 NX44



No of positions : 1



Paid Position



25 hours per week



16.50 Euro Hourly



03/03/2026



17/03/2026

How to apply

Application Method :

Please apply to the vacancy by the following means:

Address:

<https://www.sodexojobs.co.uk/jobs/chef-in-glenageary-road-upper-thomastown-co-dublin-a96nx44.13803>



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



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

Part time, Fixed Term, 25 hour contract until end May 2026

25 hours per week

9:30am - 2:30pm

€16.50per hour

Opportunities for career development

Plus our Sodexo employee benefits package

Chef

Glenageary Road Upper, Thomastown , Co Dublin - Part time, 25 hour contract until end May 2026

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 and students.

You'll be responsible for preparing fresh, balanced, nutritious meals that fuel students for learning. You'll prepare and serve customer-focused menus that meet dietary and nutritional guidelines, and create a welcoming atmosphere at mealtimes. This is a role where your food truly makes a difference!

What you'll do

Serve up mouth watering menu items, with a passion for perfection

Ensure the highest standards of food hygiene and health and safety are maintained

Contribute to a positive and healthy meal-time culture

Bring your ideas to the table and cook up new techniques

What you'll bring

Proven experience as a Chef in a volume setting

Professional cookery or culinary qualifications

Strong organisational skills with an ability to prioritise tasks

Commitment to maintaining the highest food safety, hygiene standards and allergen awareness

Sodexo and our clients are committed to safeguarding and promoting the welfare of children and adults within a regulated activity. This role will require applicants to undergo screening appropriate to the post, including checks with past employers and the Garda Vetting.

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

Sodexo reserves the right to close this advert early if we are in receipt of a high number of applications

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

Career Level

- Not Required

Candidate Requirements

(Essential)

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

OR Professional cookery or culinary qualifications

(Desirable)

- **Ability Skills:** Hospitality, Interpersonal Skills
- **Competency Skills:** Problem Solving, Working on own Initiative