



Sodexo Ireland



#JOB-2436879



Ballina, Co. Mayo,



No of positions : 1



Paid Position



39 hours per week



22.50 Euro Hourly



18/02/2026



18/03/2026

## How to apply

### Application Method :

Please apply to the vacancy by the following means:

URL :

[https://www.sodexojobs.co.uk/jobs/head-chef-in-](https://www.sodexojobs.co.uk/jobs/head-chef-in-ballina.13765)

[ballina.13765](https://www.sodexojobs.co.uk/jobs/head-chef-in-ballina.13765)



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



## Head Chef - Ballina

### 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

39 hours per week / Monday-Friday

Flexibility needed to cover evening or weekend shifts occasionally

7:00am - 3:00pm

€22.50 per hour

Free meals on duty

Opportunities for career development

Plus our Sodexo employee benefits package

Head Chef

Ballina, Mayo - Full time

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

Cook 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 innovative kitchen culture

Bring your ideas to the table and cook up new techniques

What you'll bring

Proven experience as a Chef in a high volume setting

Professional cookery or culinary qualifications

Strong organisational skills with an ability to prioritise tasks

Commitment to maintaining the highest food safety and hygiene standards

- **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:** Catering, Customer Service
- **Competency Skills:** Priority Planning, Working on own Initiative