



Atlantic Troy Limited T/A Só Hotels



#JOB-2438414



Multiple Locations



No of positions : 12



Paid Position



39 hours per week



36605.00 Euro Annually



13/03/2026



10/04/2026

## How to apply

### Application Method :

Please apply to the vacancy by the following means:

Email : [hr@sohotel.ie](mailto:hr@sohotel.ie)



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



## Commis 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

Multiple Locations :

- Athlone Springs Hotel, Monksland, Athlone, Co. Roscommon, N37 F9T3
- The Killeshin Hotel, Dublin Road, Portlaoise, Co. Laois, R32 TYW7
- Lough Rea Hotel, Athenry Road, Loughrea, Co. Galway, H62 Y189
- CASTLETROY PARK SUITES, Castletroy Pk Comm C, Castletroy, Limerick, Co. Limerick, V94 FT20
- Charleville Park Hotel, Limerick Road, Charleville, Co. Cork, P56 V268
- CASTLE OAKS HOTEL, Stradbally, Castleconnell, Co. Limerick, V94 EH94

Purpose Of The Job: To assist in the day-to-day operation of the kitchen by preparing, cooking and presenting food to the required standard, ensuring consistency, quality and compliance with HACCP and company procedure

Primary Job Location - Our Various So Hotels: • Charleville Park Hotel in Cork,

Lough Rea Hotel Spa in Galway,

The Killeshin Hotel in Laois

Castletroy Park Hotel in Limerick,

Castle Oaks House Hotel in Castleconnell, Limerick

Athlone Springs Hotel Leisure Club in Athlone, Co. Roscommon.

The Commis Chef will work closely with the Executive Chef, Head Chef and Sous Chef to assist in the preparation and service of high-quality dishes, while maintaining the highest standards of cleanliness, food safety, and kitchen organisation. This is an excellent opportunity for a chef looking to develop their skills within a professional and supportive kitchen environment.

### Key Responsibilities:

- Assist in the preparation and cooking of food to the highest standard.
- Maintain high levels of quality, presentation and cleanliness.
- Support senior chefs during busy service periods.
- Ensure all food preparation areas are organised and stocked appropriately.
- Comply fully with HACCP and food safety standards.

Keep workstations clean and hygienic at all times.

Assist with stock rotation and monitoring of supplies.

Work effectively as part of a team in a fast-paced kitchen environment.

Demonstrate a strong work ethic and willingness to learn.

Contribute ideas to improve kitchen performance and efficiency.

No. of years of experience required: 2 years experience as Chef.

No. of Positions: 12

Hours per week: 39 hrs a week.

Salary: €36,605

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

### **Career Level**

- Not Required

### **Candidate Requirements**

(Essential)

- **Minimum Experienced Required (Years):** 2

(Desirable)

- **Ability Skills:** Catering, Hospitality
- **Competency Skills:** Leadership, Teamwork
- **Languages:** English C2-Master (Fluent)