



CASSIDYS HOTEL LIMITED



#JOB-2439418



6-8 Cavendish Row, Dublin 1, D01 V3P6



No of positions : 1



Paid Position



40 hours per week



34500.00-35000.00 Euro Annually



20/03/2026



17/04/2026

How to apply

Application Method :

Not available



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



Sous 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

Cassidy Hotel is seeking a passionate and skilled Sous Chef to join our dynamic culinary team. This is an exciting opportunity to showcase your creativity, leadership, and dedication to delivering exceptional dining experiences.

Responsibilities:

Support the Head Chef in daily kitchen operations.

Supervise and mentor kitchen staff, ensuring high standards of food preparation and presentation.

Assist in menu planning, costing, and sourcing fresh, seasonal ingredients.

Maintain compliance with health, safety, and hygiene regulations.

Ensure efficiency and consistency during busy service periods.

Contribute ideas to elevate guest experiences through innovative dishes.

Requirements:

Proven experience as a Sous Chef or senior Chef de Partie in a high-volume or hotel environment.

Strong leadership and organizational skills.

Excellent knowledge of culinary techniques and current food trends.

Ability to thrive under pressure while maintaining quality standards.

A passion for hospitality and guest satisfaction.

What We Offer:

Competitive salary package.

Opportunity to grow within Cassidy Hotel's culinary team.

Supportive and collaborative work environment.

Meals on duty and staff benefits.

If you're ready to take the next step in your culinary career and contribute to the vibrant food offering at Cassidy Hotel, we'd love to hear from you!

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

Career Level

- Professional

Candidate Requirements

(Essential)

- **Minimum Experienced Required (Years):** 5
- **Minimum Qualification:** No Qualification

(Desirable)

- **Ability Skills:** Catering, Communications, Creativity, Personal/Social Care
- **Competency Skills:** Flexibility, Labouring, Teamwork, Time Management
- **Additional Skills:** HACCP