



Company Details Confidential



#JOB-2439574



Madame Pho, 10 Thomas Street, Usher's

Quay, Dublin 8, D08 PX8H



No of positions : 3



Paid Position



40 hours per week



34000.00-38000.00 Euro Annually



23/03/2026



20/04/2026

## How to apply

### Application Method :

Not available



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

Commis Chef – Vietnamese & Asian Cuisine

Company: Belt and Road Wholesale Limited (trading as Pho Vietnamese Street Food)

Trading Name: Pho Vietnamese Street Food

Location: Madame Pho, 10 Thomas St, Usher's Quay, Dublin, D08 PX8H, Ireland

Contract Type: Full-time, Permanent

Hours: 40 hours per week

Salary Range: €34,000 – €38,000 gross per annum (depending on experience)

### About Us

Belt and Road Wholesale Limited, trading as Pho Vietnamese Street Food, is a restaurant based in Dublin specialising in Asian cuisine, with a focus on Vietnamese dishes. We aim to provide high-quality food and an authentic dining experience.

We are currently recruiting three (3) Commis Chefs to join our kitchen team.

### Key Responsibilities

- Assist senior chefs in the preparation, cooking, and presentation of high-quality Vietnamese and Asian dishes.
- Ensure all dishes are prepared in accordance with company recipes and food safety standards (HACCP).
- Maintain cleanliness, hygiene, and safety in the kitchen area at all times.
- Support with stock control, inventory rotation, and the correct storage of ingredients.
- Work collaboratively with kitchen and service teams to ensure smooth operations during busy service periods.
- Contribute to menu development and testing of new dishes under the supervision of the Head Chef.
- Adhere to all food safety and health & safety regulations as required under Irish law.

#### Requirements

- Minimum 2 years' relevant full-time experience as a Commis Chef or equivalent role in a professional kitchen, ideally within an Asian or Vietnamese restaurant.
- Proven knowledge of Vietnamese and Asian cooking techniques, including wok, grill, and soup preparation.
- Strong knife and food preparation skills.
- Ability to work effectively under pressure in a fast-paced kitchen environment.
- Good communication and teamwork skills.
- Flexibility to work varied shifts, including evenings, weekends, and public holidays.
- A relevant culinary qualification (e.g., NVQ, Diploma, or equivalent) is preferred but not essential if experience requirements are met.
- Basic proficiency in English is required for workplace communication and safety compliance.

Knowledge of Vietnamese or other Asian languages is an advantage but not essential

#### Remuneration and Benefits

- Annual salary: €34,000 – €38,000, depending on experience and qualifications.
- 40-hour work week, with potential for paid overtime.
- Complimentary meals provided during shifts.
- Paid annual leave and public holiday entitlements in accordance with Irish employment law.
- Opportunities for training and career progression within the company.
- Supportive, multicultural team environment.
- Relocation assistance and guidance with the General Employment Permit (GEP) application process for eligible international candidates.

#### How to Apply

Apply via Job Ireland, or send your CV and cover letter to:  
BELTANDROADWHOLESALELIMITED@outlook.com

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

#### Career Level

- Experienced [Non-Managerial]