



TOP TOPS CHINESE RESTAURANT



#JOB-2441080



TOP TOPS, Unit 8, Old Bawn Sc, Tallaght,
Dublin 24, D24 T1KX



No of positions : 1



Paid Position



40 hours per week



36605.00 Euro Annually



02/04/2026



30/04/2026

How to apply

Application Method :

Not available



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



Chef- Specialist in fresh noodle making

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

Employer: TOP TOPS CHINESE RESTAURANT

Location: UNIT 8, OLD BAWN SHOPPING CENTRE, OLD BAWN ROAD, DUBLIN 24, D24 T1KX

Job Type: Full-time, Permanent

Hours: 39 hours per week

Salary: €36605 per annum

Job Description:

We are seeking for an experienced Chef specialising in fresh noodle making to join our team. The successful candidate will be responsible for preparing high-quality, authentic fresh noodles and contributing to menu development.

Key Responsibilities:

- Prepare fresh noodles using traditional techniques (hand-pulled, knife-cut, etc.)
- Manage dough preparation, fermentation, and consistency
- Ensure high standards of food quality, hygiene, and presentation
- Assist in menu planning and development
- Maintain a clean and organised kitchen environment

Requirements:

- Minimum 2 years experience as a Chef with experience in fresh noodle making
- Strong knowledge of traditional noodle preparation techniques
- Ability to work in a fast-paced kitchen environment
- Knowledge of food safety and HACCP standards
- Good communication and teamwork skills

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

Career Level

- Experienced [Non-Managerial]