



Sodexo Ireland



#JOB-2441167



Cork,



No of positions : 1



Paid Position



39 hours per week



18.94 Euro Hourly



02/04/2026



15/04/2026

How to apply

Application Method :

Please apply to the vacancy by the following means:

Address:

<https://www.sodexojobs.co.uk/jobs/chef-de-partie-in-cork.12819>



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



Chef De Partie

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

Full time

39 hours per week

5 over 7 Shift Pattern

7:00am - 3:15pm

Must be flexible to cover occasional weekend and evening shifts

€18.94 per hour

Free parking, gym access, free meals

Opportunities for career development

Plus our Sodexo employee benefits package

Chef de Partie

Kinsale, Cork - 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 - level 6 Culinary or equivalent

Basic Food Safety level 3

Strong organisational skills with an ability to prioritise tasks

Commitment to maintaining the highest food safety and hygiene standards

We also offer a range of perks, rewards and benefits for our colleagues and their families:

Unlimited access to an online platform offering wellbeing support

An extensive Employee Assistance Programme to help with everyday issues or life's larger problems, including legal and financial advice, support with work or personal issues impacting your wellbeing

Access to a 24hr virtual GP Service

Sodexo Discounts Scheme, offering great deals 24/7 across popular big-brand retailers

Save for your future by becoming a member of the Pension Plan

Opportunities to enable colleagues to grow and succeed throughout their career at Sodexo, including a variety of learning and development tools

Bike to Work Scheme to help colleagues to do their bit for the environment whilst keeping fit

Sodexo UK and Irelands enhanced benefits and leave policies

Sodexo reserves the right to close this advert early if we are in receipt of a high number of applications

- **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 - level 6 Culinary or equivalent, Basic Food Safety level 3

(Desirable)

- **Ability Skills:** Administration, Interpersonal Skills
- **Competency Skills:** Collaboration, Teamwork