



THE FURNACE GF LIMITED



#JOB-2442437



D. WALSH PUB, Woodford, Co. Galway, H62

Y339



No of positions : 1



Paid Position



39 hours per week



35000.00-40000.00 Euro Annually



13/04/2026



11/05/2026

How to apply

Application Method :

Please apply to the vacancy by the following means:

Email : furnacewoodford@gmail.com



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



Head 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

Traditional Food restaurant attached to a pub in Woodford, Co Galway is looking for an experienced Head Chef.

We are seeking an ambitious and experienced Head Chef to lead our culinary team. As the "captain of the kitchen," you will be responsible for overseeing all daily operations, from menu innovation to financial management. You will inspire a team of chefs to deliver exceptional quality while maintaining high standards of efficiency and food safety.

Culinary Leadership: Lead and mentor the kitchen brigade, fostering a positive, high-performing culture.

Menu Innovation: Design and execute creative, seasonal menus that align with our brand and customer expectations.

Operational Management: Oversee all kitchen operations, including stock control, ordering, and supplier relationships.

Financial Performance: Monitor food costs, labour costs, and waste to maximise profit margins while maintaining quality.

Compliance: Ensure strict adherence to HACCP, food safety, and hygiene regulations.

Requirements

Experience: Minimum 5 years of professional kitchen experience, with at least 2 years in a senior leadership role (Head Chef or Senior Sous Chef).

Qualifications: Culinary degree or professional cookery qualification.

Skills: Strong financial acumen (budgeting/GP), excellent communication, and the ability to perform under pressure.

Certifications: Valid Level 3 Food Safety/HACCP certification.

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

Career Level

- Managerial