



Sodexo Ireland



#JOB-2443437



Harcourt Street, Dublin,



No of positions : 1



Paid Position



40 hours per week



60000.00 Euro Annually



17/04/2026



30/04/2026

How to apply

Application Method :

Please apply to the vacancy by the following means:

URL :

<https://www.sodexojobs.co.uk/jobs/head-chef-in-dublin.13335>



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

At Sodexo, we are passionate about our people. We know that our teams are key to delivering exceptional service and creating meaningful experiences for our clients, customers, and employees.

We are currently seeking a dedicated and dynamic Chef to join our team and play a key role in delivering high-quality catering services and driving operational excellence.

As a Chef, you will:

Ensure the prompt provision and efficient service of all meals and catering requirements in line with agreed KPIs and standards

Maintain high standards of food preparation, production, and presentation in accordance with Sodexo procedures

Manage stock levels, food costs, and overall expenditure to remain within agreed budgets

Take responsibility for the unit in the absence of the Chef Manager/Head Chef

Ensure compliance with all Health & Safety, food hygiene, and COSHH regulations

Oversee equipment safety, reporting faults and ensuring corrective actions are taken

Support continuous improvement initiatives, promotions, and merchandising activities

Build and maintain strong client relationships through effective communication and service delivery

Handle customer feedback, resolving issues professionally and escalating where required

What we are looking for:

Relevant culinary qualification or equivalent professional experience

Proven experience in a similar catering or food service role, ideally within a high-volume environment

Strong knowledge of food safety, hygiene standards, and Health & Safety regulations

Ability to manage costs, stock control, and budgets effectively

Excellent communication and interpersonal skills, with a client-focused approach

Ability to work independently and take initiative, particularly when covering senior roles

Flexibility to work across sites if required and adapt to changing business needs

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 high street retailers (also open to friends and family)

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)

(Desirable)

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