



Sodexo Ireland



#JOB-2443794



Co. Dublin,



No of positions : 1



Paid Position



15 hours per week



19.00 Euro Hourly



20/04/2026



04/05/2026

How to apply

Application Method :

Please apply to the vacancy by the following means:

Address:

[https://www.sodexojobs.co.uk/jobs/chef-in-](https://www.sodexojobs.co.uk/jobs/chef-in-dublin.13439)

[dublin.13439](https://www.sodexojobs.co.uk/jobs/chef-in-dublin.13439)



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



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

Part time

15 hours per week

Saturday and Sunday

€19 per hour

Free parking on site

Meals on shift

Costa coffee on site

Discounted gym access

Free flu vaccination

Opportunities for career development

Plus our Sodexo employee benefits package

Evening Weekend Chef

Dublin 22 - Part 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

Ensure all meal service deadlines are consistently achieved.

Take full responsibility for kitchen operations during evening/weekend shifts.

Monitor portion control and presentation standards to ensure consistency.

Ensure all dishes meet quality expectations before leaving the kitchen.

Support delivery of hospitality and special event catering as required.

Maintain allergen awareness and ensure accurate food labelling and communication.

Provide clear instruction, guidance, and support to junior team members.

Assist the Head Chef in the day-to-day management of the kitchen.

Step into leadership responsibilities in the absence of senior chefs.

Promote teamwork, professionalism, and high morale within the brigade. • Maintain effective communication across all levels in line with company policy.

Contribute to the creation and implementation of new menus and food concepts.

Assist in menu planning, costing, and pricing strategies.

Adhere strictly to all food hygiene legislation and company policies.

Ensure full compliance with HACCP and food safety management systems.

Maintain high standards of cleanliness and organisation within the kitchen.

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

Career Level

- Entry Level