



Company Details Confidential



#JOB-2443875



Londonderry,



No of positions : 1



Paid Position



40 hours per week



33000.00-35000.00 Pound sterling Annually



21/04/2026



19/05/2026

How to apply

Application Method :

Please apply to the vacancy by the following means:

URL :

<https://www.sodexojobs.co.uk/jobs/chef-manager-in-londonderry.13469>



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



Chef Manager

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

Monday to Friday, 40 hours per week

£33,000 to £35,000 per annum

Excellent Benefits and bonus

Drive business success - and your career

Inspiring growth. Igniting potential.

Build a career with big-name businesses, as a Chef Manager with Sodexo in Londonderry. For a role that's a perfect mix of passion, perks and potential. Build a career with big-name businesses.

At Sodexo we thrive in providing quality service, and serving up memorable catering offers for our corporate colleagues and clients. Lead the way and build comfortable future with Sodexo.

As the face of our catering and hospitality operations, you will be responsible for overseeing all culinary offers and outlets within our prestigious corporate setting, ensuring your teams provide the excellent service that aligns with our brand, exceeding our clients' expectations.

About the Role:

Manage, develop and engage with the team

Be responsible for recruitment, induction, training, development and performance

Plan and produce menu items, order supplies, maintain records and accounts

Prepare, produce and present food to the highest standard

Initiative to provide functions at short notice

Manage unit budget

Plan and deliver a themed menu day per month

Actively seek and identify opportunities for business growth within the contract and external market

Ensure all food is prepared fresh and to a high standard as per service level agreement, company policy and current legislation

What We Are Looking For:

Experience of working in a similar environment

Effective and experienced people manager with the confidence to lead, develop and engage the team

Experience in managing P&L and good financial awareness

Knowledge & experience of CIEH / COSSH / HACCP

Self-motivated with excellent communication skills

Strong adherence to Food Safety, Allergen Management, Health & Safety and compliance

What We Offer:

A competitive salary and benefits package.

Opportunities for professional growth and development.

A supportive and inclusive work environment.

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