



Sodexo Ireland



#JOB-2445287



Dublin,



No of positions : 1



Paid Position



37.5 hours per week



19.00 Euro Hourly



29/04/2026



13/05/2026

How to apply

Application Method :

Please apply to the vacancy by the following means:

URL :

[https://www.sodexojobs.co.uk/jobs/chef-in-](https://www.sodexojobs.co.uk/jobs/chef-in-dublin.13879)

[dublin.13879](https://www.sodexojobs.co.uk/jobs/chef-in-dublin.13879)



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

Full time

Monday to Friday

3pm - 11pm

37.5 hours per week

6 month fixed term contract

€19 per hour plus Sodexo benefits

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 Chef De Partie - Dublin 22 - Full time

Feed our customers and we will fuel your career.

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

We are currently seeking a dedicated and dynamic Chef De Partie to join our team and play a key role in driving excellence and innovation in Catering.

What you will do:

Prepare, cook, and present food to the highest standard in line with company guidelines and client specifications.

Ensure all meal service deadlines are consistently achieved.

Take full responsibility for kitchen operations during evening and 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.

What you will bring:

Proven experience as a Chef de Partie or similar role.

Strong culinary skills and knowledge of modern cooking techniques.

Experience in high-volume catering or contract catering environments desirable.

Knowledge of HACCP and food safety regulations.

Strong leadership and communication skills.

Ability to work under pressure and meet strict deadlines.

Good financial awareness and understanding of food cost control.

QQI Level 6

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:** Hospitality, Interpersonal Skills
- **Competency Skills:** Collaboration, Teamwork