



Company Details Confidential



#JOB-2445414

1810 STEAKHOUSE, Unit 1/2, Pearse Ct,



Pearse St, Athlone, Co. Westmeath, N37

N446



No of positions : 1



Paid Position



39 hours per week



36700.00 Euro Annually



30/04/2026



28/05/2026

How to apply

Application Method :

Not available



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



Sous 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

Job Title: Sous Chef

Employer: MARIA CLARA GAETANI T/A 1810 STEAKHOUSE

Location: 1810 STEAKHOUSE, 1 PEARSE ST. ATHLONE, CO. WESTMEATH, N37 N446

Salary: €36,700 per year

Hours of Work: 39 hours per week

Key Responsibilities:

- * Support the Head Chef in the overall management of kitchen operations, ensuring efficient and high-quality food production.
- * Prepare and oversee the cooking of a variety of dishes, ensuring high culinary standards and consistency across all sections.
- * Supervise and coordinate kitchen staff, providing guidance, training, and performance oversight to maintain standards.
- * Plan and direct food preparation, ensuring consistency, quality, and presentation in line with the restaurant's standards.
- * Ensure all sections are properly prepared with full mise en place prior to service.
- * Participate and monitor service to ensure smooth and timely delivery of dishes, maintaining effective communication between kitchen and front-of-house staff.
- * Assist in menu planning, development of specials, and implementation of seasonal dishes.
- * Manage stock levels, ordering, and supplier relationships in line with business needs and cost control targets.
- * Ensure compliance with food safety regulations, HACCP standards, and health & safety procedures at all times.
- * Control food costs, minimise waste, and operate within budgeted margins.
- * Maintain cleanliness and organisation across all kitchen areas, including storage and refrigeration.
- * Step into the Head Chef role when required and ensure continuity of kitchen operations.

Requirements:

* 2 years' experience as Sous Chef in a busy kitchen.

* HACCP knowledge and experience.

* Experience in live fire and charcoal/Josper grill cooking techniques

* Proficiency in sous vide and modern precision cooking methods

* Knowledge of Latin American culinary traditions, including Peruvian and Argentine cuisine

* Experience working with high-grade beef cuts, including Wagyu and dry-aged meats

* Familiarity with fresh pasta production and Italian-inspired techniques

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

Career Level

◦ Experienced [Non-Managerial]