



Artizan Food Co.



#JOB-2445640

ARTIZAN FOOD CO., UNIT 2E, John F



Kennedy Ave, Naas Road, Dublin 12, D12

PX96



No of positions : 2



Paid Position



39 hours per week



36605.00 Euro Annually



01/05/2026



29/05/2026

How to apply

Application Method :

Not available



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



Commis 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

Artizan Catering Ltd. T/A Artizan Food Co has a fantastic new vacancies for 2 x Commis Chef.

Objective of the Role:

Reporting to the Head Chef, the Commis Chef will support the chef and kitchen team in providing excellent quality food.

Key Duties and Responsibilities:

Responsible for the consistent high-quality production of food for breakfast and lunch offerings along with ad hoc events.

Ensures all food items are prepared and handled in a timely and sanitary manner while adhering to health and safety guidelines.

Follow cleaning and sanitation schedule.

To understand the provisions, maintenance, and task systems necessary to keep a kitchen and related activities fully functional and the correct process that needs to be followed if something is inadequate.

Maintaining a high level of HACCP.

To ensure all security protocols and procedures are adhered to.

Manage and control waste according to HACCP regulations.

Ensuring that all stock levels are being maintained and stock rotation is in place.

Stock merchandise control and replenishment

Candidate Requirements:

Minimum Experienced Required [Non-Managerial]: 3 years

Qualification: High School or Degree QQI Level 5 or equivalent, desired but not essential

Communication skills; ability to establish a flow of communication with the kitchen team.

Time management skills – ability to organise your time efficiently and effectively.

Teamwork – ability to work as part of the team

Commitment; ability to follow through by embracing professional development, prioritizing and being professional.

Flexibility; ability to adapt to and accept changes by recognising strengths and skills.

Knowledge of HACCP

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

Career Level

- Experienced [Non-Managerial]