



Company Details Confidential



#JOB-2445857



ANJAPPAR CHETTINAD INDIAN REST, Unit
7, Belgard Square West, Dublin 24, D24 RD75



No of positions : 4



Paid Position



39 hours per week



36605.00-40000.00 Euro Annually



05/05/2026



02/06/2026

How to apply

Application Method :

Not available



Open your camera
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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

We are seeking experienced and disciplined Sous Chefs to join our culinary team in the execution of our culinary vision, maintaining the highest standards in the delivery of outstanding authentic Chettinad cuisine, and ensuring smooth and efficient kitchen operations.

Key Responsibilities:

Overseeing a designated kitchen area and ensuring the team meets all operational and quality standards; preparing dishes in accordance with established recipes, techniques, and quality benchmarks, ensuring consistency and the highest standards of authenticity and presentation; coordinating the timing and flow of dishes from the assigned section with other kitchen teams during service; providing daily training and guidance to kitchen team members on authentic Chettinad cooking methods and spice blends; managing daily preparation lists and workflow for the assigned area; assisting the Head Chef with monitoring inventory levels, controlling waste, and maintaining cost efficiency; maintaining strict cleanliness, hygiene, and food safety standards throughout the kitchen; working cooperatively with the wider kitchen team to foster a supportive, disciplined, and efficient working environment.

Requirements:

Demonstrated skill and hands-on experience in preparing authentic Chettinad and South Indian cuisine; minimum 5 years' experience in a related role with a proven ability to lead and train a kitchen team; excellent cooking skills and strong knowledge of traditional South Indian techniques; strong organisational skills with the ability to delegate effectively under pressure; collaborative leadership style and strong communication skills; certification from a recognised Chettinad establishment preferred.

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

Career Level

- Not Required