



Romantic Castles of Ireland



#JOB-2446200



BALLYSEEDE CASTLE HOTEL, Ballyseedy,

Tralee, Co. Kerry, V92 VW30



No of positions : 1



Paid Position



39 hours per week



48000.00-52000.00 Euro Annually



06/05/2026



03/06/2026

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

Ballyline castle Ltd. T/A Ballyseede castle, Ballyseede, Tralee, Co. Kerry V92 VW30 is recruiting!

Sous chef required for full time position working 39 hours per week.

Main duties:

To Work alongside head chef to manage daily kitchen activities, including overseeing staff, aiding with menu preparation, ensuring food quality and freshness, and monitoring ordering and stocking.

Provides meal quality and consistency by following designated recipes

Sous Chef Job Duties:

To lead kitchen team in chef's absence

To provide guidance to junior kitchen staff members, including, but not limited, to line cooking, food preparation, and dish plating

To oversees and organise kitchen stock and ingredients

To ensures a first-in, first-out food rotation system and verify all food products are properly dated and organised for quality assurance

To Keep cooking stations stocked, especially before and during prime operation hours

To train new kitchen employees to restaurant and kitchen standards

To Manage food and product ordering by keeping detailed records and minimise waste, plus work with existing systems to improve waste reduction and manage budgetary concerns

To supervise all food preparation and presentation to ensure quality and restaurant /banqueting standards

To Work with head chef to maintain kitchen organisation, staff ability, and training opportunities

To Verify that food storage units all meet standards and are consistently well-managed

To Assist head chef with menu creation

To Coordinate with restaurant management team on supply ordering, budget, and kitchen efficiency and staffing

To liaise with and report back to head chef on any issues arising in the kitchen.

To brief all staff on daily events and last minute changes to events happening in the hotel

To establish and maintain effective communications inter-departmentally

To promote a positive working environment through respect and co-operation with fellow team mates

To maintain standards of health & hygiene in line with HAACP and relevant legislation

To ensure that all reasonable care is taken for yourself, other employees, guests and other persons on the premises

To carry out fire drills

To observe all safety procedures and rules

To report, and where possible take action on incidents of accident/damage

To attend all training courses as notified to you by management

To carry out any other duties as may be notified to you by management

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

Career Level

- Professional

Candidate Requirements

(Essential)

- **Minimum Experienced Required (Years):** 3
- **Minimum Qualification:** Level 6 (incl Higher Advanced Certificate & National Craft Certificate)

(Desirable)

- **Ability Skills:** Catering, Communications
- **Competency Skills:** Leadership, Teamwork, Time Management, Working on own Initiative
- **Additional Skills:** HACCP
- **Languages:** English B2-Upper intermediate