



Psalt residential care limited



#JOB-2447724



Broomfield House, Swords Road, Whitehall,

Dublin 9, D09 C7F8



No of positions : 1



Paid Position



40 hours per week



37000.00 Euro Annually



11/05/2026



08/06/2026

## How to apply

### Application Method :

Please apply to the vacancy by the following means:

Email : davidoc19@gmail.com



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

Company Name: PSALT Residential Care Limited

Location: Broomfield House – Whitehall, Dublin 9

Job Title: Sous Chef

Salary: €37,000 gross per year

Weekly Hours: 40 hours per week

Contract Type: Full-time – Minimum 24-month contract

Start Date: 10/06/2026

### Job Description

PSALT Residential Care Limited is currently seeking a dedicated and reliable Sous Chef to join our small kitchen team at Broomfield House, Whitehall, Dublin 9.

The successful candidate will work closely with one kitchen assistant to prepare and serve breakfast and dinner daily, ensuring consistent food quality, hygiene, and efficient kitchen operations.

This is a hands-on role in a small and well-organised kitchen environment, requiring autonomy, consistency, and strong food safety awareness.

### Key Responsibilities

Assisting in day-to-day kitchen operations

Preparing and serving breakfast and dinner daily

Ensuring food is prepared and presented to a high standard

Maintaining HACCP and food safety procedures at all times

Supporting consistent quality and portion control

Managing stock control and placing orders when necessary

Ensuring cleanliness and organisation of the kitchen area

Monitoring food waste and promoting efficient kitchen practices

Supporting kitchen discipline, hygiene, and professional standards

Requirements:

Minimum 2 years of experience as a Chef or Sous Chef

HACCP certification (or willingness to complete)

Ability to work independently in a small kitchen team

Strong organisational and communication skills

Good understanding of food safety and hygiene standards

Application Process

Please send your CV to:

davidoc19@gmail.com

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

### **Career Level**

- Experienced [Non-Managerial]