



Sodexo Ireland



#JOB-2448119



Dublin,



No of positions : 1



Paid Position



40 hours per week



17.10 Euro Hourly



12/05/2026



26/05/2026

How to apply

Application Method :

Please apply to the vacancy by the following means:

Address:

<https://www.sodexojobs.co.uk/jobs/pastry-chef-in-dublin-2.14571>



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



Pastry 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

Fixed Term - 12 months

Full time

40 hours per week

Monday - Friday | working hours typically from 7 am-3 pm

€17.10 per hour

Meals during shift | parking on site | full uniform provided

Opportunities for career development

Plus our Sodexo employee benefits package

Pastry Chef

Dublin 2 - Full time - Fixed Term (12 months)

A recipe for success; Serve incredible food, enjoy incredible perks.

At Sodexo, you'll belong in a team and thrive in service. We know that our talented chefs are the key to delivering exceptional service and tasteful experiences for our clients, customers, and employees.

Build a name with big-brand businesses and corporate clients, delivering high-quality nutritious meals for boardroom lunches, executive events, and daily workplace dining. This role calls for a chef who can blend maintaining excellent standards, while working efficiently in a fast-paced, trend-setting, client-focused environment.

What you'll do

Prepare and bake a wide range of pastries, cakes, breads, desserts, fillings, and decorative elements to a consistently high standard.

Take full ownership of the pastry section while working closely with the wider kitchen team.

Follow recipes and production methods accurately to maintain quality and consistency during high-volume service.

Manage daily prep, special orders, and event production efficiently and calmly under pressure.

Monitor baking times, temperatures, stock levels, and ingredient freshness to ensure excellent product quality.

Decorate and finish products to presentation standards with strong attention to detail.

Maintain a clean, organised, and food-safe working environment at all times.

Support smooth kitchen operations by ensuring pastry items are prepared and ready for peak service periods.

What you'll bring

2–5 years' experience as a Pastry Chef or Baker, ideally within a high-volume restaurant, hotel, or bakery environment.

Strong pastry skills, particularly in bread making, cake production, desserts, and presentation techniques.

The ability to produce pastries and breads to the highest level with consistency and efficiency.

Confidence working independently while also contributing positively as part of a collaborative team.

Excellent organisation, time management, and multitasking skills in a fast-paced kitchen.

The ability to stay calm and focused during busy service periods and tight deadlines.

A proactive approach to maintaining cleanliness, food safety, and section organisation.

Flexibility to work early morning shifts, with working hours typically from 7am–3pm.

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

Career Level

- Experienced [Non-Managerial]