



KNKNS SUTTON LIMITED



#JOB-2448187



APACHE PIZZA, 12 Dublin Road, Sutton,  
Dublin 13, D13 EF64



No of positions : 1



Paid Position



39 hours per week



36605.00 Euro Annually



13/05/2026



10/06/2026

### 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

Prepare and portion raw ingredients including meats, vegetables, and spices in accordance with standardized Indian curry recipes and kitchen specifications.

Assist in the preparation of traditional Indian curry bases such as gravies, masalas, and marinades while ensuring consistency in taste, texture, and aroma.

Execute mise en place activities efficiently to support smooth kitchen operations during peak service periods.

Support senior chefs in cooking a variety of Indian dishes including curries, tandoori items, and regional specialties while maintaining authenticity.

Monitor food quality, ensuring all dishes meet presentation, portioning, and flavour standards set by the kitchen.

Maintain strict adherence to HACCP food safety standards and hygiene regulations as required in Ireland's food service industry.

Ensure proper storage, labelling, and rotation of ingredients in compliance with food safety and stock control procedures.

Operate kitchen equipment safely, including tandoor ovens, grinders, and commercial cooking appliances.

Assist in stock control by reporting low inventory levels and minimizing food wastage through efficient preparation techniques.

Maintain cleanliness and organisation of the workstation, ensuring all kitchen areas meet health inspection standards.

Collaborate with the kitchen team to ensure timely delivery of orders during high-volume service periods.

Follow instructions from senior chefs accurately while demonstrating willingness to learn advanced cooking techniques.

Assist in basic menu preparation and contribute ideas for improving dish quality and presentation.

Support kitchen operations during busy periods by multitasking and prioritising tasks effectively.

Ensure compliance with allergen handling procedures and communicate any potential cross-

contamination risks within the kitchen.

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

**Career Level**

- Experienced [Non-Managerial]