



ROSEABELLE LIMITED



#JOB-2450493



The Quay Westport, Co. Mayo, F28 NA43



No of positions : 1



Paid Position



40 hours per week



37000.00 Euro Annually



27/05/2026



24/06/2026

How to apply

Application Method :

Please apply to the vacancy by the following means:

Email : creeljobs@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

The Creel – The Quay, Westport, Co. Mayo

The Creel is currently seeking an experienced and motivated Sous Chef to join our growing kitchen team in our busy daytime café, deli and brunch venue located on The Quay in Westport.

This is an excellent opportunity for a chef looking for a strong work-life balance while working in a professional, creative and fast-paced kitchen environment.

Position Details

Role: Sous Chef

Hours: 40 hours per week

Salary: From €37,000 per annum

Schedule: Primarily daytime hours

Location: The Creel, The Quay, Westport, Co. Mayo

About the Role

Working closely with the Head Chef, the Sous Chef will help oversee the daily running of the kitchen, ensuring consistently high standards of food quality, presentation, hygiene and service.

This role would suit someone with strong organisational skills, a passion for fresh food and experience leading a busy kitchen team.

Key Responsibilities

Assist in the day-to-day management of kitchen operations

Support and supervise kitchen staff during service

Ensure all dishes are prepared to company standards

Maintain HACCP and food safety procedures

Assist with stock control, ordering and waste management

Support menu development and seasonal specials

Help manage labour and food cost controls

Train and mentor junior kitchen staff

Ensure cleanliness and organisation throughout the kitchen

Step into leadership role in the absence of the Head Chef

Requirements

Previous experience in a Sous Chef or senior chef role

Strong knowledge of kitchen operations and food safety

Ability to work efficiently under pressure

Positive attitude and strong leadership skills

Passion for high-quality fresh food

Good communication and teamwork abilities

What We Offer

Competitive salary package

Excellent daytime work-life balance

Opportunity to grow within an expanding hospitality business

Supportive and professional working environment

Creative input into menus and specials

Staff meals and employee benefits

To apply, please send your CV to:

creeljobs@gmail.com

Or contact The Creel directly for further information.

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

Career Level

- Experienced [Non-Managerial]