



Sodexo Ireland



#JOB-2450832



Sandyford, Co. Dublin,



No of positions : 1



Paid Position



39 hours per week



38000.00-42000.00 Euro Annually



29/05/2026



12/06/2026

## How to apply

### Application Method :

Please apply to the vacancy by the following means:

URL :

<https://www.sodexojobs.co.uk/jobs/chef-manager-in-sandyford-dublin.15389>



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



## Chef Manager

### 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

Location: Sandyford, Dublin

Contract Type: Full-Time | Permanent

Salary: €38,000 - €42,000 plus Sodexo Benefits

#### About the Role

We are looking for an experienced and engaging Chef Manager to lead the catering operation at the Central Bank Currency Centre in Sandyford.

This is a hands-on role combining high-quality food delivery with team leadership, customer engagement, and operational management. You will be responsible for ensuring excellent food standards, strong customer service, financial performance, and compliance across the kitchen and hospitality operation.

This role would suit a strong people-focused chef who enjoys building relationships, leading teams, and delivering a high-quality catering experience within a corporate environment.

#### Key Responsibilities:

Lead the day-to-day kitchen and catering operation

Plan, prepare, and present meals to a high standard

Manage hospitality and catering requests as required

Ensure all food safety, HACCP, and hygiene standards are maintained

Manage food ordering, stock control, and food cost performance

Lead, train, and support catering staff

Manage rotas, performance, and day-to-day staffing requirements

Build strong relationships with clients, customers, and site stakeholders

Support the General Manager with overall Sodexo service delivery on site

About You

Essential:

Previous experience as a Chef Manager, Head Chef, or Senior Chef

Strong people management and leadership skills

Excellent customer service and stakeholder engagement skills

Experience managing food costs, budgets, and kitchen performance

Strong understanding of food safety and HACCP compliance

Ability to work in a fast-paced corporate catering environment

Good organisational and communication skills

Desirable:

Professional culinary qualification (CIEH Level 3 or equivalent)

Experience within corporate or contract catering environments

We also offer a range of perks, rewards and benefits for our colleagues and their families:

Unlimited access to an online platform offering wellbeing support

An extensive Employee Assistance Programme to help with everyday issues or life's larger problems, including legal and financial advice, support with work or personal issues impacting your wellbeing

Access to a 24hr virtual GP Service

Sodexo Discounts Scheme, offering great deals 24/7 across popular high street retailers (also open to friends and family)

Save for your future by becoming a member of the Pension Plan

Opportunities to enable colleagues to grow and succeed throughout their career at Sodexo, including a variety of learning and development tools

Bike to Work Scheme to help colleagues to do their bit for the environment whilst keeping fit

Sodexo UK and Irelands enhanced benefits and leave policies

Sodexo reserves the right to close this advert early if we are in receipt of a high number of applications

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

### **Career Level**

- Not Required

### **Candidate Requirements**

(Essential)

- **Minimum Experienced Required (Years):** 1
- **Minimum Qualification:** Level 6 (incl Higher Advanced Certificate & National Craft Certificate)

(Desirable)

- **Ability Skills:** Administration, Interpersonal Skills
- **Competency Skills:** Collaboration, Teamwork