



BIA BEIRUT LIMITED



#WPEP-2451514

MAKI SUSHI ROLLS, Unit 3, C3, Donnybrook



Comm , Donnybrook, Douglas, Co. Cork, T12

XYA6



No of positions : 1



Work Placement Experience Programme



As per WPEP guidelines



Work Placement Experience Programme



05/06/2026



31/07/2026

## How to apply

### Application Method :

This programme is for jobseekers that are in receipt of a qualifying social welfare payment and those transferring from a social welfare scheme. Full eligibility details are available [here](#)



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## Food Production and Sales Assistant - WPEP Scheme

### Application Details

This Work Placement Experience Programme provides Participants with an opportunity to gain meaningful work experience, learning and training while on the programme. This programme is for jobseekers who are in receipt of qualifying social welfare payments and those transferring from a social welfare scheme or an ETB Training Allowance. Your eligibility for this programme will be verified by the Department as part of the application process.

### Job Description

This is a structured 6-month training role designed to give a participant hands-on training and valuable experience in a local and family run food business. If you are interested and have a passion for food, we would love to offer the right person a chance to learn many aspects of working within a growing food producing and selling business.

Full training will be provided in all aspects of the role. A mentor will guide and support the participant throughout the placement.

As part of the placement programme the successful participant will be trained in all aspects of the kitchen operations and customer service side of our business. The position is for a kitchen and sales assistant to assist with food production and sales. The participant, with guidance and training will assist in producing a range of quality produce for our customers. We produce and pack food for; click and collect, our market stall, supermarkets and catering events.

During the 6 months you will train and learn in the following:

- Preparation and production of food
- Food weighing, packaging, and labelling
- How to follow safety protocols and procedures to ensure safe food working environment
- Quality control checks to ensure food products meet quality standards
- Stock inventory management and carry out stock replacement
- Customer Service Skills
- Maintaining the kitchen in a clean and hygienic manner as per FSAI guidelines

### Role Description

The participants will receive formal/informal training and mentoring in the following.

#### Formal training

- Manual handling
- HACCP
- First Aid
- Health & Safety

#### Informal training

- Cash handling & POS (point of sale)
- Customer Service
- The safe operation of machinery and equipment
- Assist with the carry out of inventory management
- **Sector:** accommodation and food service activities

#### **Career Level**

- Not Required

#### **Candidate Requirements**

(Essential)

- **Minimum Experienced Required (Years): 0**