



Sodexo Ireland



#JOB-2452675



Co. Dublin,



No of positions : 1



Paid Position



37.5 hours per week



15.04 Euro Hourly



09/06/2026



07/07/2026

How to apply

Application Method :

Please apply to the vacancy by the following means:

URL :

<https://www.sodexojobs.co.uk/jobs/commis-chef-in-dublin-2.15753>



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

About the role

Full time

37.5 hours per week

Monday - Friday

€15.04 per hour

Opportunities for career development

Plus our Sodexo employee benefits package

Commis Chef

Dublin 1 - Full time

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

Working with the kitchen team in a fast-paced environment producing both breakfast and lunch.

The successful applicant will need to have an ability to follow instructions and work in a team

Assist with daily service set up, food prep and serving from our tempting menus

Keeping work areas clean and tidy

Work closely with the kitchen team to keep everything running smoothly

Follow food safety, hygiene, allergen and storage guidelines

What you'll bring

Proven experience as a Chef in a high volume setting

Professional cookery or culinary qualifications

Strong organisational skills with an ability to prioritise tasks

Commitment to maintaining the highest food safety and hygiene standards

Why Sodexo?

Working with Sodexo is more than a job; it's a chance to be part of something greater.

Belong

in a company and team that values you for you.

Act

with purpose and have an impact through your everyday actions.

Thrive

in your own way.

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 big-brand retailers

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

- Entry Level

Candidate Requirements

(Essential)

- **Minimum Experienced Required (Years):** 1
- **Minimum Qualification:** Level 6 (incl Higher Advanced Certificate & National Craft Certificate)
(Desirable)
- **Ability Skills:** Catering, Hospitality, Interpersonal Skills
- **Competency Skills:** Collaboration, Teamwork, Time Management