



BELT AND ROAD WHOLESALE LIMITED



#JOB-2453147



Madame Pho, 10 Thomas Street, Dublin 8,  
D08 PX8H



No of positions : 1



Paid Position



40 hours per week



42000.00-45000.00 Euro Annually



12/06/2026



10/07/2026

## How to apply

### Application Method :

Please apply to the vacancy by the following means:

Email :

BELTANDROADWHOLESALELIMITED@outlook.com



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



## Head 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 Us

Belt and Road Wholesale Limited, trading as Pho Vietnamese Street Food, is a restaurant based in Dublin specialising in Asian cuisine, with a focus on Vietnamese dishes. We aim to provide high-quality food and an authentic dining experience. We are currently recruiting 1 Head Chef to join our kitchen team.

#### Key Responsibilities

Lead and manage all kitchen operations, ensuring the consistent preparation, cooking, and presentation of high-quality Vietnamese and Asian dishes.

Develop, implement, and maintain company recipes, food quality standards, and portion controls to ensure consistency and profitability.

Oversee and enforce all food safety, HACCP, hygiene, and health & safety procedures in compliance with Irish legislation.

Manage kitchen staff, including recruitment, training, scheduling, performance management, and ongoing development of the culinary team.

Plan, design, and regularly update menus, introducing innovative Vietnamese and Asian dishes while maintaining authenticity and commercial viability.

Monitor food costs, labour costs, stock levels, and kitchen budgets to achieve operational and financial targets.

Oversee purchasing, supplier relationships, inventory management, stock rotation, and the correct storage of all food and kitchen supplies.

Ensure efficient kitchen workflow and coordinate closely with front-of-house teams to deliver exceptional customer service during all service periods.

Maintain high standards of cleanliness, organisation, and equipment maintenance throughout the kitchen.

Lead by example, fostering a positive, professional, and collaborative working environment.

#### Requirements

Minimum 5 years' relevant full-time experience in a professional kitchen, including at least 2 years in a Head Chef, Sous Chef, or senior kitchen leadership role.

Extensive knowledge of Asian cuisine, cooking techniques, ingredients, and traditional preparation methods.

Demonstrated experience in menu development, food costing, kitchen management, and staff supervision.

Strong leadership, communication, and team management skills.

Comprehensive knowledge of HACCP procedures, food safety regulations, and health & safety requirements.

Excellent organisational and time-management skills, with the ability to perform effectively under pressure in a high-volume kitchen environment.

Strong knife skills and advanced culinary techniques, including wok cooking, grilling, soup preparation, and sauce development.

Experience managing inventory, supplier relationships, and kitchen budgets.

Flexibility to work varied shifts, including evenings, weekends, and public holidays.

Relevant culinary qualifications or professional chef training are desirable.

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

### **Career Level**

- Professional

### **Candidate Requirements**

(Essential)

- **Minimum Experienced Required (Years):** 5
- **Minimum Qualification:** Level 5 (incl Leaving Certificate/ Leaving Certificate Applied/ Leaving Certificate Vocational Programme)

(Desirable)

- **Ability Skills:** Administration, Hospitality, Interpersonal Skills, Manual
- **Competency Skills:** Leadership, Management, Priority Planning, Working on own Initiative