



Sodexo Ireland



#JOB-2453969



North Wall Quay, Dublin 1,



No of positions : 1



Paid Position



40 hours per week



53000.00-63000.00 Euro Annually



17/06/2026



01/07/2026

How to apply

Application Method :

Please apply to the vacancy by the following means:

URL :

<https://www.sodexojobs.co.uk/jobs/head-chef-in-ireland.16385>



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



Head Chef - North Wall Quay, Dublin

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

Head Chef

Location:

North Wall Quay, Dublin

Contract: Full-Time, Permanent

Salary: €53,000 - €63,000 per annum plus Sodexo benefits

We are looking for an experienced Head Chef to lead a high-performing kitchen operation, delivering exceptional food experiences, outstanding hospitality, and operational excellence within a prestigious corporate setting.

This is an exciting opportunity for a talented culinary professional who combines creativity, leadership, and strong financial management skills with a genuine passion for food and customer service.

What You'll Be Doing

Culinary & Operational Leadership

Lead the day-to-day kitchen operation, ensuring exceptional food quality, presentation, and service delivery.

Deliver catering and hospitality services in line with agreed service standards, KPIs, and client expectations.

Develop innovative and seasonal menus that enhance the customer experience.

Maintain the highest standards of food preparation, production, presentation, and service.

Team Leadership & Development

Lead, motivate, and develop a team of chefs and kitchen staff.

Conduct daily team briefings and foster a positive, collaborative working environment.

Support training, coaching, and continuous professional development within the team.

Promote a culture of accountability, engagement, and excellence.

Financial & Commercial Management

Manage food costs, labour budgets, and kitchen expenditure to achieve financial targets.

Ensure all dishes and menus are accurately costed to deliver strong gross profit margins.

Monitor stock levels, purchasing, and supplier performance.

Identify opportunities to grow revenue and enhance the overall catering offer.

Client & Hospitality Excellence

Build strong relationships with clients and key stakeholders.

Deliver outstanding hospitality services for senior leadership meetings, events, and corporate functions.

Respond proactively to customer feedback and continuously improve service delivery.

Support business development opportunities and innovative food concepts.

Compliance & Safety

Ensure full compliance with food safety, hygiene, health & safety, and company policies.

Maintain all relevant documentation, audits, and compliance records.

Conduct regular equipment, safety, and operational checks.

Champion best practices across all aspects of the catering operation.

What We're Looking For

We're seeking a Head Chef who brings:

Proven experience leading a kitchen team within corporate dining, hospitality, contract catering, or a high-volume foodservice environment.

Strong culinary skills with a passion for innovation, quality, and customer experience.

Experience delivering hospitality services for senior clients and corporate events.

Excellent leadership and people management skills.

Strong commercial awareness with experience managing food costs, labour budgets, and profitability.

Knowledge of food safety legislation, HACCP principles, and health & safety compliance.

Excellent communication and

- **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)

OR Professional Chef Qualification (City & Guilds 706/1 & 706/2 or equivalent).

(Desirable)

- **Ability Skills:** Catering, Customer Service
- **Competency Skills:** Leadership, Priority Planning, Time Management