



Sodexo Ireland



#JOB-2454071



Dublin 2 ,



No of positions : 1



Paid Position



37.5 hours per week



55000.00 Euro Annually



18/06/2026



02/07/2026

How to apply

Application Method :

Please apply to the vacancy by the following means:

URL :

<https://www.sodexojobs.co.uk/jobs/sous-chef-in-dublin.16407>



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



Sous Chef - Dublin 2

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

5 days over 7

€55,000 per year

Opportunities for career development

Plus our Sodexo employee benefits package

Flexibility on start/finish time may be required on occasion, to facilitate service requirements.

PLEASE NOTE - This role comes with a start date of the middle of August

Sous Chef - Fine Dining

Dublin 2 - 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

Cook up mouth watering menu items, with a passion for perfection

Assist the head chef with menu preparation, bringing new ideas to the table

Ensure the highest standards of food hygiene and health and safety are maintained

Contribute to a positive and innovative kitchen culture

Bring your ideas to the table and cook up new techniques

Be flexible and an active team member, ready to help out where needed.

Support and train new team members when required

What you'll bring

Proven experience as a Sous Chef in a high volume setting

Fine dining experience

A robust knowledge of Irish food provenance

Professional cookery or culinary qualifications

Strong organisational skills with an ability to prioritise tasks

Commitment to maintaining the highest food safety and hygiene standards

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

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

Career Level

- Experienced [Non-Managerial]

Candidate Requirements

(Essential)

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

OR Professional cookery or culinary qualifications

(Desirable)

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