



Sodexo Ireland



#JOB-2455348



Co. Cork,



No of positions : 1



Paid Position



40 hours per week



55000.00-60000.00 Euro Annually



26/06/2026



24/07/2026

How to apply

Application Method :

Please apply to the vacancy by the following means:

URL :

<https://www.sodexojobs.co.uk/jobs/craft-development-chef-in-cork.17420>



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



Craft Development 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

We are looking for a passionate and commercially minded Craft Development Chef to support and elevate culinary standards across our Corporate Services portfolio in the UK & Ireland.

This is a regional role focused on driving food innovation, operational excellence, culinary training, and client satisfaction across multiple sites. You will work closely with operational teams to develop food offers, support mobilisations and tenders, improve standards, and deliver engaging, high-quality food experiences aligned with Sodexo's global food strategy.

The role would suit an experienced Head Chef, Executive Chef, or Development Chef with strong operational and stakeholder management experience within contract catering or hospitality environments.

Key Responsibilities

- Support and develop culinary standards across multiple client sites
- Drive menu innovation, recipe development, and food presentation standards
- Support food mobilisations, service improvements, and tender activities
- Coach, mentor, and develop culinary teams across the region
- Conduct food audits, trade testing, and operational reviews
- Ensure compliance with food safety, health & safety, and company standards
- Support commercial performance through labour efficiency, food cost control, and revenue opportunities
- Build strong relationships with clients and operational stakeholders
- Identify food trends and continuous improvement opportunities across the business

About You

Essential

Experience within contract catering, hospitality, or corporate dining environments

Strong culinary background with leadership experience across multi-site operations

Passion for food innovation, menu development, and service excellence

Strong stakeholder management and communication skills

Commercial awareness including food cost, labour, and operational performance

Advanced Food Safety qualification

Full UK & Ireland driving licence

Desirable

City & Guilds, NVQ, or equivalent culinary qualification

IOSH or health & safety qualification

Experience supporting tenders, mobilisations, or food concept development.

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:** Administration, Catering, Creativity, Interpersonal Skills
- **Competency Skills:** Collaboration, Decision Making, Teamwork