



BAMBINO STEPHEN LIMITED



#JOB-2455772



BAMBINO, 37 Stephen St Lwr, Dublin 2, D02
T862



No of positions : 1



Paid Position



39 hours per week



38532.00 Euro Annually



30/06/2026



28/07/2026

How to apply

Application Method :

Not available



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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

Role Overview

Leads the kitchen by planning, managing, and developing all culinary operations. Implements kitchen strategy, budgets, food costing, and ensures best-in-class food quality, safety, consistency, and service speed. This is a Permanent full-time role requiring 39 hours of work per week.

Minimum Gross Hourly Remuneration ; 19 €

Minimum Gross Annual Remuneration : 38,532.00 €

Key Duties and Responsibilities

Strategic Planning & Culinary Development

- Plans, develops, and implements menu changes, seasonal rotations, slice specials, LTOs
- Design recipes and SOPs with detailed yields, cook times, and plating guides.
- Conducts menu engineering: analyses popularity vs. profitability, plans price points, and repositions items to maximise GP.
- Leads tastings and R&D sessions; sets innovation targets and approves final recipes before onboarding the team.

Financial Management, Budgeting & Food Costing

- Owns kitchen P&L lines; sets monthly/weekly budgets
- Builds and maintains recipe costings at PLU level
- Plans and manages portion control, waste logs to reduce variance and improve margins.
- Implements stock control cycles: ordering calendars
- Negotiates pricing, rebates, and delivery schedules with suppliers; reviews alternatives to improve quality-to-cost ratios.

Procurement & Supplier Management

- Defines product specs and approves suppliers against quality, safety, and sustainability criteria.
- Plans purchasing based on sales forecasts and menu mix.
- Examines deliveries.

Kitchen Operations & Service Execution

-Plans, coordinates, and manages daily production: dough schedules, sauce prep, toppings, bake profiles, slicing and service speed.

-Oversees pass management and ticket flow.

-Develops and enforces mise en place lists, prep sheets, and cleaning schedules.

-Implements equipment maintenance plans and coordinates repairs to minimise downtime.

-Ensure health and safety standards

People Leadership, Training & Performance

-Supervise, organise, instruct kitchen staff and manage team.

-Build the team structure and headcount plan.

- Develop and implement training programmes.

The ideal person has:

-Experience as a Head Chef or Senior Sous Chef in a similar role with experience in specialty dough /sourdough making

-Exceptional culinary standards

-Strong leadership and organisational ability

-Solid understanding of food safety and kitchen operations

-Calm, professional and solution-focused under pressure

-Positive, driven and committed to developing others

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

Career Level

- Managerial