



PATTONDALE DEVELOPMENTS LIMITED



#JOB-2456500



The Brehon, Muckcross Road, Killarney, Co.
Kerry, V93 RT22



No of positions : 1



Paid Position



39 hours per week



40000.00 Euro Annually



06/07/2026



03/08/2026

How to apply

Application Method :

Please apply to the vacancy by the following means:

Email : hr@thebrehon.com



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



Sous 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

Do you want to join a fun, vibrant team working in the luxury 4* Brehon Hotel in beautiful Killarney?

The Brehon Hotel Killarney is currently recruiting for the role of Sous Chef for a permanent, full-time position. This is an excellent opportunity for an experienced chef to join our award-winning team and further develop their career in a luxury hotel environment.

Sous Chef Job Description

The Sous Chef is responsible for supporting the Executive Chef in the day-to-day operation of the kitchen, ensuring high standards of food quality, hygiene and service are maintained at all times.

Hours: 39 hours per week

Key Responsibilities

Support the Executive Chef in the day-to-day operation of the kitchen.

Oversee kitchen operations in the absence of the Executive Chef.

Assist with menu planning and development.

Supervise, train and support members of the kitchen team.

Ensure HACCP procedures and food safety standards are maintained.

Manage stock levels, purchasing and food storage.

Monitor food costs and minimise waste.

Ensure high standards of food quality and presentation.

Liaise with the kitchen team to ensure efficient service.

Carry out opening, mid-shift and closing duties.

Essential Skills and Qualifications

Minimum 2–3 years' experience as a Sous Chef or in a similar role.

Valid HACCP Level 2 qualification.

Excellent communication and organisational skills.

Ability to work in a fast-paced environment.

Experience managing a busy kitchen operation.

Strong leadership and team management skills.

Flexible and adaptable approach to work.

Reasons to Apply

A Welcoming & Supportive Team Environment

Opportunities for Professional Development & Growth

Meals Provided on Duty

Employee of the Month Awards

Company Events

Friends & Family Rates

Employee Assistance Programme

Free Parking

Employee Referral Bonus

Rewards for Years of Service

Flexible Working Arrangements

We look forward to hearing from you!

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

Career Level

- Experienced [Non-Managerial]