



Ballynahinch Castle Hotel & Estate



#JOB-2457936



BALLYNAHINCH CASTLE HOTEL,

Ballynahinch, Recess, Co. Galway, H91 F4A7



No of positions : 1



Paid Position



40 hours per week



45000.00-50000.00 Euro Annually



13/07/2026



10/08/2026

How to apply

Application Method :

Please apply to the vacancy by the following means:

Email : hr@ballynahinch-castle.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

Supporting the Head Chef in Managing Food standards, Costs & Hygiene

The role of a Sous Chef at Ballynahinch Castle hotel is to ensure that all guests have a wonderful food experience in the Hotel. Producing dishes that reflect our style and excellence and working closely with the kitchen team to maintain 5 star standards, working together to deliver the best at all times.

- Assists the Head Chef in managing the day to day operation of all food production and kitchen porter operations with an emphasis on maintaining hygienic standards and practices, staff training, and overseeing the preparation and presentation of a consistent food product which meets customer's expectations.
- Maintain at all times a professional and positive attitude towards guests, colleagues, and supervisors alike, and behave in accordance to the established hotel rules and employee handbook and staff under your supervision. To ensure smooth operation of the department.
- Adhere to local regulations concerning health, safety, or other compliance requirements, as well as brand standards and local policies and procedures.
- Assists the Head Chef in developing training plans, develops training material in accordance with Hotel guidelines and implements training plans for the Food Production employees and other Food and Beverage employees
- Assists the Head Chef in developing and maintaining up-dated operations manuals for all Food Production and Kitchen Porter sections
- Assists the Head Chef in developing popular menus offering guests value for money in accordance with hotel guidelines, kitchen ethos & direction and guest feedback
- Conducts and maintains daily briefings and other meetings as needed to obtain optimal results
- Must participate actively in Daily Quality initiatives (Daily Chef Briefings, Monthly Team Meetings) in order to constantly improve the Culinary operation, meet targets and keep communication flowing., attend and participate in other meetings as required by the administrative calendar in the absence of the Head Chef or where deemed a requirement

- Assists the Head Chef in making recipes and maintaining up-dated and accurate costing of all dishes prepared and sold in the Food and Beverage operation
- Assists the Head Chef in setting Food Production and Stewarding goals and developing strategies, procedures and policies
- Assists the Head Chef in determining the minimum and maximum stocks of all food, material and equipment
- Assists the Head Chef in setting standards of all food and equipment purchases in accordance with Hotel guidelines
- Monitors local competitors and compare their operation with the hotel Food and Beverage operation
- To assist in the building of an efficient team of staff members by taking an active interest in their welfare, safety and development.
- Works with Head Chef in manpower planning and management needs

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

Career Level

- Experienced [Non-Managerial]