



Dromoland Castle and The Rine



#JOB-2458528



Dromoland Castle Hotel, Dromoland,
Newmarket-On-Fergus, Co. Clare, V95 ATD3



No of positions : 1



Paid Position



40 hours per week



To be Confirmed



16/07/2026



13/08/2026

How to apply

Application Method :

Please apply to the vacancy by the following means:

URL :

<https://recruitment.cezannehr.com/shared/job/sous-chef-bfe16>



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

Dromoland Castle Resort are currently recruiting for an experienced Sous Chef to take a leading role in our Castle Kitchens. This is an exciting opportunity to work closely with our Head Chef in developing a high-quality, seasonal food offering. Our cuisine is rooted in locally sourced produce, working closely with local farmers, nearby fisheries, and organic vegetable growers. Menus reflect the seasons and are prepared in a creative yet simple traditional style, allowing exceptional ingredients to shine.

Role Overview:

As Sous Chef, you will support the Head Chef in the smooth and successful operation of the kitchens.

Key responsibilities include:

- Assisting the Head Chef in the day-to-day management of the kitchen
- Preparing food in line with established recipes and cooking standards
- Training, mentoring, and guiding Chef de Parties, Commis Chefs, and Kitchen Assistants
- Setting up and organising assigned workstations efficiently
- Ensuring full compliance with HACCP procedures
- Supporting regular training and development within the kitchen team
- Maintaining and promoting the highest standards of hygiene in accordance with company policies and statutory requirements

The Ideal Candidate:

- A relevant third-level qualification
- Previous experience in a Sous Chef role

Excellent attention to detail with a commitment to high standards

HACCP Level 2 certification

Strong leadership and communication skills

High level of English speaking and understanding

Benefits

Competitive salary

Pension scheme (after 6 months)

Free access to the leisure centre

Uniform dry cleaning

Ongoing development and training opportunities

Wellbeing programme, including access to an Employee Assistance Programme (EAP)

Meals provided on duty

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

Career Level

- Professional