



Sodexo Ireland



#JOB-2459395



Co. Dublin,



No of positions : 1



Paid Position



40 hours per week



45000.00 Euro Annually



21/07/2026



13/08/2026

How to apply

Application Method :

Please apply to the vacancy by the following means:

URL :

<https://www.sodexojobs.co.uk/jobs/executive-sous-chef-in-dublin.18376>



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



Executive 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

Location:

Dublin, Ireland

Salary: €45,000 per annum

Contract: Full-time, Permanent

Are you a passionate chef who thrives in a premium hospitality environment? We're looking for an experienced Executive Sous Chef to deliver exceptional food experiences across executive dining, corporate hospitality, meetings, and special events.

This is an exciting opportunity to join a professional team where quality, creativity, and customer service are at the heart of everything we do.

What you will be doing:

Preparing and presenting high-quality food for executive meetings, conferences, hospitality events, and workplace dining.

Creating seasonal menus and delivering consistently exceptional food presentation.

Supporting VIP events and providing a first-class hospitality experience.

Maintaining the highest standards of food safety, HACCP compliance, and allergen management.

Managing food costs, stock levels, and minimising waste.

Coaching and supporting junior team members while contributing to a positive kitchen culture.

Ensuring all food safety documentation and due diligence records are completed accurately.

What we are looking for:

A professional chef qualification (CIEH Level 3 or equivalent).

3-5 years' experience within hospitality or corporate catering.

A passion for producing high-quality food with exceptional presentation.

Strong knowledge of food safety and hygiene standards.

Experience managing stock, food costs, and budgets.

Excellent communication and customer service skills.

The ability to work calmly under pressure in a fast-paced environment.

A proactive team player with a flexible approach and a passion for delivering outstanding hospitality.

We also offer a range of perks, rewards and benefits for our colleagues and their families:

Unlimited access to an online platform offering wellbeing support

An extensive Employee Assistance Programme to help with everyday issues or life's larger problems, including legal and financial advice, support with work or personal issues impacting your wellbeing

Access to a 24hr virtual GP Service

Sodexo Discounts Scheme, offering great deals 24/7 across popular high street retailers (also open to friends and family)

Save for your future by becoming a member of the Pension Plan

Opportunities to enable colleagues to grow and succeed throughout their career at Sodexo, including a variety of learning and development tools

Bike to Work Scheme to help colleagues to do their bit for the environment whilst keeping fit

Sodexo UK and Irelands enhanced benefits and leave policies

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

- Not Required

Candidate Requirements

(Essential)

- **Minimum Experienced Required (Years):** 3
- **Minimum Qualification:** Level 6 (incl Higher Advanced Certificate & National Craft Certificate)

(Desirable)

- **Ability Skills:** Administration, Interpersonal Skills
- **Competency Skills:** Collaboration, Teamwork