



GENERATOR PROPERTIES DUBLIN

LIMITED



#JOB-2459623



Generator Dublin, Smithfield Square, Dublin 7,

D07 F2VF



No of positions : 1



Paid Position



40 hours per week



37000.00 Euro Annually



22/07/2026



19/08/2026

## How to apply

### Application Method :

Not available



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



## 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

We need an exceptional and passionate foodie to join & lead our kitchen team as Head Chef. If you are an inspiring leader and communicator, a people person through and through and have a genuine desire to be part of something big then your journey should start here. The Head Chef will take full control of the kitchen & help us to create an unforgettable experience. Be a part of Europe's fastest moving, ground-breaking, lifestyle & hospitality brand.

Being yourself is the key to bringing the Generator story and brand to life.

You will find Generator Dublin in the hip Smithfield neighbourhood, adjacent to the Jameson Distillery, just a short walk from Temple Bar. The hostel's open social spaces and café and bar, with its reclaimed wood, exposed brickwork and original stonework, give the place an unruffled industrial feel.

#### Duties -

To take control, accountability and ownership of the management of the kitchen and its daily operations

Control and direct the food preparation process and other relative activities

Construct menus with new or existing culinary creations with the courage to try something different and deliver innovative, locally inspired food & beverage offerings appropriate to the guest community

Monitoring and controlling stock levels

Work within the departmental budget figures, maximising revenue and minimising expenditure

Produce departmental forecasts as required and communicate figures to the team to aid their understanding of the business and the importance of their contribution to the business success

To set up control systems to ensure that all goods received into the kitchen are checked against delivery notes and those delivery notes are checked against invoices

Know all statutory legislation and ensure H&S, food hygiene and Fire Safety compliance

Operate a clean hygienic kitchen at all times

Keep up to date with local food trends

Coach and lead the team in such a manner that our guests receive an exceptional level of service and want to return

To ensure that training needs are adequately identified and development plans for staff are kept updated

Ensure that the team is constantly improving their product knowledge to maximize revenue and the service provided

Naturally this is not intended as an exhaustive list of duties. Other duties as may be reasonably required will form part of this job description.

Requirements -

Love cooking

Be creative, innovative & love great food

Always keep cool under pressure

Show commerciality with a strong passion for driving revenue

Understand stock-control and keep costs to a minimum

Be a 'people person', social and always love our guests

Like getting your hands dirty, wherever, whenever, because you will

Be an excellent communicator and leader

Available to work when needed

Applicants must be legally entitled to work within Ireland and the EU.

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

### Career Level

- Managerial

### Candidate Requirements

(Essential)

- **Minimum Experienced Required (Years):** 1
- **Minimum Qualification:**No Qualification

(Desirable)

- **Ability Skills:** Catering, Creativity, Hospitality, Personal/Social Care
- **Competency Skills:** Collaboration, Decision Making, Flexibility, Management
- **Additional Skills:**Manual Handling, HACCP
- **Languages:** English C1-Advanced