



Sodexo Ireland



#JOB-2460171



Dublin 1,



No of positions : 1



Paid Position



37.5 hours per week



15.00 Euro Hourly



27/07/2026



07/08/2026

How to apply

Application Method :

Please apply to the vacancy by the following means:

Address:

<https://www.sodexojobs.co.uk/jobs/commis-chef-in-dublin-1.18555>



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



Commis 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

Full time

37.5 hours per week

Monday to Friday

Shifts: 6:00 - 14:00, 7:00 - 15:00, & 7:30 - 15:30

€15 per hour

Opportunities for career development

Plus our Sodexo employee benefits package

Commis Chef

Dublin 1 - Full time

A recipe for success; Serve incredible food, enjoy incredible perks.

At Sodexo, you'll belong in a team and thrive in service. We know that our talented chefs are the key to delivering exceptional service and tasteful experiences for our clients, customers, and employees.

Build a name with big-brand businesses and corporate clients, delivering high-quality nutritious meals for boardroom lunches, executive events, and daily workplace dining. This role calls for a chef who can blend maintaining excellent standards, while working efficiently in a fast-paced, trend-setting, client-focused environment.

What you'll do

Ensure all Mise en Place is completed on time for service and to the highest standards.

Duties include preparing, cooking and plating of various dishes.

To ensure all dishes are prepared in a timely fashion and to the appropriate agreed standard.

Always Adhere to HACCP and Health & Safety regulations

Ensure hygiene maintenance of all aspects of the kitchen & service areas. Clean and sanitise equipment and workstations before, during & after service

Help prepare, serve and replenish food from counters such as hot plates, deli bar, breakfast bars

and break down stations at the end of meal periods

Interact with customers in the serving, retail, and dining areas

Ensure proper rotation of stock in all refrigeration.

Following the Head Chef or Sous Chef's instructions.

To carry out any duties assigned to you by management.

Lead the team in ensuring all counters are ready for service – allergen documents are in place, utensils & display equipment in place, staff are appropriately dressed in clean uniform with no jewellery (please reference personal hygiene policy), correct menus are on display, seating area is clean, tea station has been replenished

What you'll bring

Positive attitude, professionalism, and respect for others

Ability to work as part of a team as well as on their own initiative

Interest in food & food presentation with an eye for detail.

Be able to work under pressure in a busy kitchen.

Customer service skills / engagement

Food-handling skills – deli preparation, food presentation on plates etc

Ability to work in a standing position for long periods of time (up to 8 hours)

Willing to learn new skills

Work experience required

Why Sodexo?

Working with Sodexo is more than a job; it's a chance to be part of something greater.

Belong

in a company and team that values you for you.

Act

with purpose and have an impact through your everyday actions.

Thrive

in your own way.

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

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

Career Level

- Entry Level