



BAMBINO STEPHEN LIMITED



#JOB-2460338



BAMBINO, 37 Stephen St Lwr, Dublin 2, D02
T862



No of positions : 1



Paid Position



39 hours per week



38532.00 Euro Annually



27/07/2026



24/08/2026

How to apply

Application Method :

Not available



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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

Role Overview

Leads the kitchen by planning, managing, and developing all culinary operations. Implements kitchen strategy, budgets, food costing, and ensures best-in-class food quality, safety, consistency, and service speed. This is a Permanent full-time role requiring 39 hours of work per week.

Minimum Gross Hourly Pay; 19 €

Minimum Gross Annual Salary: 38,532.00 €

Key Duties and Responsibilities:

Strategic Planning & Culinary Development

Plans, develops, and implements menu changes, seasonal rotations, slice specials, LTOs

Design recipes and SOPs with detailed yields, cook times, and plating guides.

Conducts menu engineering: analyses popularity vs. profitability, plans price points, and repositions items to maximise GP.

Leads tastings and R&D sessions; sets innovation targets and approves final recipes before onboarding the team.

Financial Management, Budgeting & Food Costing

Owns kitchen P&L lines; sets monthly/weekly budgets

Builds and maintains recipe costings at PLU level

Plans and manages portion control, waste logs to reduce variance and improve margins.

Implements stock control cycles: ordering calendars

Negotiates pricing, rebates, and delivery schedules with suppliers; reviews alternatives to improve quality-to-cost ratios.

Procurement & Supplier Management

Defines product specs and approves suppliers against quality, safety, and sustainability criteria.

Plans purchasing based on sales forecasts and menu mix.

Examines deliveries.

Kitchen Operations & Service Execution

Plans, coordinates, and manages daily production: dough schedules, sauce prep, toppings, bake profiles, slicing and service speed.

Oversees pass management and ticket flow.

Develops and enforces mise en place lists, prep sheets, and cleaning schedules.

Implements equipment maintenance plans and coordinates repairs to minimise downtime.

Ensure health and safety standards

People Leadership, Training & Performance

Supervise, organise, instruct kitchen staff and manage team.

Build the team structure and headcount plan.

Develop and implement training programmes.

The ideal person has:

Experience as a Head Chef or Senior Sous Chef

Exceptional culinary standards

Strong leadership and organisational ability

Solid understanding of food safety and kitchen operations

Calm, professional and solution-focused under pressure

Positive, driven and committed to developing others

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

Career Level

- Managerial