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#JOB-2460374



Co. Meath,



No of positions : 1



Paid Position



40 hours per week



16.50 Euro Hourly



27/07/2026



24/08/2026

How to apply

Application Method :

Please apply to the vacancy by the following means:

Email : jobs@euworkforce.ie



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Pastry Chef (ACCOMMODATION SUPPORT)

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

Pastry Chef

Location: Co. Meath

Contract Type: Full-Time / Permanent

Salary: From €16.50 per hour (negotiable based on experience)

Accommodation: Staff accommodation at €125 per week including all utility bills

Start Date: Immediate / Negotiable

Overview

An exciting opportunity has arisen for an experienced and passionate Pastry Chef to join the culinary team of a growing hospitality group in Co. Meath.

The successful candidate will be responsible for producing high-quality desserts, pastries, cakes, breads, and bakery products across multiple hospitality outlets while maintaining exceptional standards of presentation, consistency, and food quality.

This position offers an excellent opportunity for a talented pastry professional seeking long-term career development within a dynamic and expanding hospitality business.

Key Responsibilities

- Preparation and production of desserts, pastries, cakes, breads, and baked goods
- Development of seasonal dessert menus and daily specials
- Ensuring consistent quality, presentation, and portion control across all pastry items
- Assisting with menu planning and creative product development
- Managing stock levels, ordering ingredients, and controlling wastage
- Ensuring full HACCP, food safety, and hygiene compliance at all times

- Maintaining a clean, organised, and efficient pastry section
- Working closely with the Head Chef and wider kitchen team to support overall kitchen operations

Requirements

- Previous experience as a Pastry Chef or Senior Pastry Chef
- Strong knowledge of pastry, bakery, dessert, and bread production
- Experience working in busy hospitality, hotel, restaurant, or catering environments
- Excellent attention to detail and presentation standards
- Ability to work efficiently under pressure while maintaining quality
- Strong organisational and time management skills
- Good English communication skills
- A positive attitude and passion for pastry and bakery excellence

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

Career Level

- Experienced [Non-Managerial]