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#JOB-2460375



Multiple Locations



No of positions : 1



Paid Position



40 hours per week



15.50 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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PIZZA 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



Multiple Locations :

- Co. Meath,

-

Pizza Chef

Location: Co.Meath

Contract Type: Full-Time / Permanent

Salary: From €15.50 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 Pizza Chef to join a busy and expanding hospitality operation within The Cross Guns Hospitality Group.

The successful candidate will play a key role in delivering consistently high-quality pizza offerings across a fast-paced food operation. This position is ideally suited to a chef with a strong understanding of dough preparation, fermentation techniques, ingredient quality, and efficient service delivery.

The role offers an opportunity to work within a professional kitchen environment that values quality, consistency, and continuous improvement while providing long-term career progression within a growing hospitality business.

Key Responsibilities

- Preparation, mixing, proofing, and management of fresh pizza dough using established recipes and

fermentation processes

- Producing high-quality pizzas during lunch, dinner, and peak service periods
- Ensuring consistency in presentation, portioning, and product quality at all times
- Monitoring dough performance, storage conditions, and ingredient quality
- Managing mise en place and maintaining an organised pizza section
- Maintaining stock control, stock rotation, and minimising wastage
- Assisting in the development of new pizza concepts, toppings, and seasonal menu offerings
- Ensuring full compliance with HACCP, food safety, and hygiene standards
- Working closely with the Head Chef and wider kitchen management team to support daily operations
- Contributing to a positive, professional, and team-focused kitchen culture

Requirements

- Previous experience as a Pizza Chef in a restaurant, pizzeria, hotel, or high-volume food operation
- Strong experience in fresh dough preparation and fermentation techniques
- Knowledge of stone oven, deck oven, or wood-fired oven operations
- Understanding of dough hydration, fermentation timing, and pizza production processes
- Ability to work efficiently and maintain quality during busy service periods
- Strong attention to detail, consistency, and presentation standards
- Excellent organisational and time management skills
- Good English communication skills
- Passion for quality ingredients, authentic pizza production, and culinary excellence

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

Career Level

- Experienced [Non-Managerial]