



Talent Connectors Ltd t/a EU Workforce



#JOB-2460376



Multiple Locations



No of positions : 2



Paid Position



40 hours per week



17.50 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



Open your camera
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online



Sous Chef (Staff Accommodation)

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,
-

Sous Chef

Location: Co. Meath

Contract Type: Full-Time / Permanent

Salary: From €17.50 per hour (negotiable based on experience)

Accommodation: First 2 months accommodation provided free of charge. Thereafter accommodation at approximately €50–€75 per week including utility bills.

Start Date: Immediate / Negotiable

Position Overview

An established and growing hospitality business is seeking a talented and motivated Sous Chef to join its culinary team. The successful candidate will support the Head Chef in delivering exceptional food quality, maintaining operational standards, and leading the kitchen team across a diverse food operation.

The successful candidate will work closely with senior management to ensure consistently high culinary standards while contributing to the ongoing growth and development of the business.

Key Responsibilities

Kitchen Operations

- Support the Head Chef in all aspects of kitchen management and daily operations
- Assist with the smooth running of all food service areas
- Ensure efficient service delivery during breakfast, lunch, dinner, and event operations

- Lead service periods when required and coordinate kitchen activities effectively
- Maintain consistently high standards of food quality, presentation, and consistency
- Ensure kitchen operations run efficiently and professionally at all times

Team Leadership

- Supervise chefs, kitchen assistants, and support staff
- Assist in recruiting, training, and developing kitchen team members
- Mentor junior chefs and support their professional development
- Lead by example and promote a positive, professional working environment
- Assist with staff scheduling and labour management
- Support performance management and continuous improvement initiatives

Food Production

- Assist with menu execution and daily food preparation
- Ensure consistency across all dishes served to guests
- Monitor food quality, presentation, and portion control standards
- Support menu development, seasonal offerings, and special event menus
- Contribute ideas for new dishes and operational improvements
- Maintain excellent attention to detail across all food production areas

Stock & Cost Control

- Assist with ordering, stock management, and inventory control
- Monitor stock levels and minimise food wastage wherever possible
- Support food cost control and profitability initiatives
- Manage supplier deliveries and ensure correct stock rotation procedures are followed
- Assist in maintaining accurate stock records and kitchen documentation

HACCP & Compliance

- Ensure all HACCP procedures are implemented and maintained
- Maintain exceptional hygiene and cleanliness standards

Send your cv to : jobs@euworkforce.ie

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

Career Level

- Managerial