



Company Details Confidential



#JOB-2460676



Ashford, Co. Wicklow, A67 K102



No of positions : 1



Paid Position



40 hours per week



45000.00 Euro Annually



29/07/2026



26/08/2026

How to apply

Application Method :

Please apply to the vacancy by the following means:

Email : linda@littleexplorers.ie



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



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 We're seeking a skilled, reliable chef to lead breakfast and lunch production. This is a hands-on role that combines professional baking, breakfast and lunch hot line cooking, and live-cooking stations (made-to-order items prepared in front of guests). The ideal candidate is organised, calm under pressure, comfortable with early starts, and enthusiastic about producing consistent, high-quality food every service.

Key Responsibilities

Lead breakfast and lunch kitchen operations, ensuring timely, consistent, and high-quality dishes.

Prepare and bake a variety of breads, pastries, and other baked goods daily to our standards and production schedule.

Run live-cooking stations for breakfast and lunch (eggs to order, sandwiches, flatbreads, etc.), interacting politely with guests when appropriate.

Execute menu items accurately from prep to plating, maintaining portion control and presentation standards.

Manage prep lists, and daily production quantities for breakfast and lunch service.

Maintain impeccable cleanliness and organisation of line and baking stations.

Monitor food quality and waste; make adjustments to improve efficiency and cost control.

Communicate with FOH team about ticket flow, special requests, and timing for live-cook items.

Support inventory management: receive deliveries, rotate stock, and assist with ordering as directed.

Train and mentor junior cooks and bakers; step in as lead when needed.

Adhere to all health and safety regulations and company policies.

Qualifications & Requirements

2+ years' cooking experience with strong breakfast/lunch service background; pastry/bakery experience required.

Demonstrated experience with live-cooking/front-of-house-facing preparation (eggs station, griddles, sautés, theater cooking).

Proficiency in baking breads, laminated doughs and/or breakfast pastries, or demonstrated ability to execute bakery recipes consistently.

Strong knowledge of food safety and sanitation standards.

Ability to work early-morning shifts, including 4:00–6:00 AM starts; weekend/holiday rotation required.

Comfortable standing for long periods, lifting up to 50 lbs, and working in a fast-paced environment.

Positive, guest-focused attitude and ability to stay calm under pressure.

Preferred

Experience in a high-volume breakfast/lunch operation.

Knowledge of seasonal/locally sourced ingredients and scratch cooking.

Employee meal during shifts.

Opportunities for cross-training, recipe development, and career advancement.

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

Career Level

- Entry Level

Candidate Requirements

(Essential)

- **Minimum Experienced Required (Years):** 1

- **Minimum Qualification:**No Qualification

(Desirable)

- **Ability Skills:** Catering, Customer Service, Hospitality

- **Competency Skills:** Flexibility, Initiative