



MANAGEMENT SUPPORT SERVICES



#JOB-2461049



CHILLI BANANA, 112 Drumcondra Rd Up,
Dublin 9, D09 Y288



No of positions : 1



Paid Position



40 hours per week



37545.00 Euro Annually



31/07/2026



28/08/2026

How to apply

Application Method :

Not available



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Senior Wok 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

Position: Senior Wok Chef

Job Summary

Chilli Banana is seeking an experienced Senior Wok Chef to join their culinary team. The successful candidate will be responsible for preparing authentic Asian cuisine using traditional wok cooking techniques, maintaining high standards of food quality and presentation, assisting with menu development, and supporting the day-to-day operation of the kitchen.

Key Responsibilities

- Prepare and cook a wide range of Asian dishes using traditional wok cooking techniques, ensuring consistency in taste, quality, and presentation.

- Demonstrate advanced wok cooking skills, including high-heat stir-frying, wok tossing, and preparation of dishes requiring authentic wok techniques.

- Prepare meat, poultry, seafood, vegetables, sauces, and other ingredients to established recipes and specifications.

- Maintain high standards of food preparation, portion control, and presentation.

- Assist in developing new menu items and seasonal dishes.

- Standardise recipes and ensure consistency across all menu offerings.

- Supervise and coordinate the operation of the wok section during service.

- Train, mentor, and support junior chefs and kitchen staff in food preparation and cooking techniques.

- Monitor stock levels, assist with ordering, and ensure the proper storage and rotation of ingredients.

- Minimise food waste and contribute to effective food cost control.

- Ensure full compliance with HACCP, food safety, hygiene, and health and safety regulations.

- Maintain a clean, organised, and efficient work area at all times.

- Work closely with the wider kitchen team to ensure efficient service during busy periods.

Essential Requirements

- A minimum of five years' professional experience working as a Wok Chef, Senior Wok Chef,

Chef de Partie (Asian Cuisine), Sous Chef, or in a similar role.

Demonstrated expertise in traditional wok cooking techniques and the preparation of authentic Asian cuisine.

Strong knowledge of Chinese and other Asian culinary traditions, ingredients, sauces, and flavour profiles.

Excellent knife skills and food preparation techniques.

Experience working in a busy commercial kitchen, high-volume restaurant, hotel, or fine dining establishment.

Ability to work efficiently under pressure while maintaining high culinary standards.

Strong organisational, communication, and teamwork skills.

Good understanding of HACCP and food safety requirements.

Ability to supervise and train junior kitchen staff.

Desirable Qualifications

Formal culinary qualification or professional chef training.

Experience contributing to menu planning and recipe development.

Experience managing a dedicated wok section within a professional kitchen.

Salary €37545.00

€18.05 per hour

Hours per week 40

Location

Based at the employer's premises. The Chilli Banana, 112 Upper Drumcondra Rd, Drumcondra, DUBLIN 9.

Full-time, permanent position. Standard working hours 40 hours and will be in accordance with business requirements

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

Career Level

- Not Required