



Company Details Confidential



#JOB-2462854

Aspire Hospitality Ltd , Annam Modern Indian



Cafe , unit 1, The Bookend, Essex Quay,
Temple Bar, Dublin, D08X348



No of positions : 1



Paid Position



39 hours per week



36605.00 Euro Annually



07/08/2026



04/09/2026

How to apply

Application Method :

Not available



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



Head 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

Job Title: Head Chef

Company: Aspire Hospitality Ltd / Annam Modern Indian Cafe

Location: Aspire Hospitality Ltd / Annam Modern Indian Cafe unit 1, The Bookend, Essex Quay,
Temple Bar, D08X348

Employment Type: Full-time, Permanent

Working Hours: 39 hours per week

Annual Salary: €36605 per annum

Weekly Salary: €703.94 per week

Hourly Rate: €18.05 per hour

Annam Modern Indian Cafe is currently seeking an experienced and motivated Head Chef to join our busy kitchen team at Aspire Hospitality Ltd / Annam Modern Indian Cafe unit 1, The Bookend, Essex Quay, Temple Bar, D08X348

The successful candidate will lead and manage the daily operations of the kitchen, including menu planning, food preparation and cooking, stock and cost control, maintaining hygiene and food-safety standards, supervising and training kitchen staff, and ensuring consistently high-quality dishes are prepared and served to customers

Key Duties and Responsibilities:

Assist the Head Chef with the smooth running of the kitchen.

Prepare, cook, and present dishes to a high standard.

Support menu preparation and maintain food quality and consistency.

Supervise and support kitchen staff during service.

Ensure compliance with food safety, hygiene, and health and safety standards.

Manage stock rotation, food storage, and kitchen cleanliness.

Assist with ordering, portion control, and waste reduction.

Work as part of a team in a fast-paced kitchen environment.

Requirements:

Minimum 2–5 years' experience in a similar chef or kitchen role.

Experience in Asian, Nepalese, Indian, Thai, or other fast-paced restaurant cooking would be an advantage.

Relevant qualification in Culinary Arts, Hospitality, or Food Preparation is preferred but not essential.

Good knowledge of food hygiene and kitchen safety standards.

Ability to work under pressure and as part of a team.

Strong communication, organization, and time-management skills.

How to Apply:

Please email your CV to: reservation@annam.ie

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

Career Level

- Experienced [Non-Managerial]

Candidate Requirements

(Essential)

- **Minimum Experienced Required (Years):** 3
- **Minimum Qualification:** Level 5 (incl Leaving Certificate/ Leaving Certificate Applied/ Leaving Certificate Vocational Programme)

(Desirable)

- **Ability Skills:** Catering, Communications, Customer Service, Hospitality
- **Competency Skills:** Flexibility, Management, Teamwork, Time Management