



PADDY DOOLEY CATERING/ LET'S DO

COFFEE



#JOB-2462867



Unit D1, Limerick Enterprise Development
Park, ROXBORO, Limerick, V94 NV27



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



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online



Commis 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

Paddy Dooley Catering Ltd. t/a Lets Do Coffee are a professional catering company producing high-quality dishes for events, functions and corporate clients. This is not a fast-food environment. Every item on our menu — from Fillet Beef Stroganoff and homemade lasagne to Thai red curries, cold buffet centrepieces and hand-finished desserts such as Baileys cheesecake and fresh fruit pavlova — is prepared from raw, fresh ingredients by skilled culinary professionals. We are seeking a motivated Commis Chef eager to learn genuine cooking craft and develop within a skilled kitchen team.

Key Responsibilities

Assist in the preparation, seasoning and cooking of foodstuffs under the direction of the Chef de Partie and senior kitchen staff.

Carry out basic food preparation — washing, peeling, chopping, portioning and weighing ingredients — to the required standard, always working from fresh, raw ingredients.

Learn and rotate through the various sections of the kitchen, building skills across hot mains, cold buffets, finger food and desserts.

Support the plating and presentation of dishes for events of varying scale.

Ensure all relevant hygiene, food safety and health and safety standards (HACCP) are maintained throughout the kitchen.

Assist with fetching, clearing, cleaning and correct handling of equipment and utensils, and keep work areas clean and organised.

Requirements

A minimum of 2 years' experience in a related kitchen role and demonstrated ability to perform all the functions of the role.

Demonstrated and thorough understanding of food hygiene and safety regulations.

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

Reliable, hardworking and receptive to instruction from senior staff.

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

Career Level

- Experienced [Non-Managerial]