



Company Details Confidential



#JOB-2463261



Multiple Locations



No of positions : 1



Paid Position



39 hours per week



36700.00 Euro Annually



10/08/2026



07/09/2026

How to apply

Application Method :

Please apply to the vacancy by the following means:

Email : info@point1bh.com



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



Pastry 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



Multiple Locations :

- Unit 12, Main Street Mall, Killarney, Co. Kerry, V93 CHR4

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Pastry Chef – Full-Time Permanent Position

Employer: Boardwalk Coffee Limited Trading Name: Boardwalk Coffee

Location: Unit 12, Main Street Mall, Killarney, Co. Kerry Position: Pastry Chef

Number of Positions: 1

Employment Type: Permanent, Full-Time Hours: 39 hours per week

Annual Salary: €36,700 per annum

Boardwalk Café, Killarney, Co. Kerry, is seeking to recruit an experienced Pastry Chef to join its professional kitchen team. The successful candidate must have a minimum of three years' relevant experience at Pastry Chef level in a busy professional café, restaurant, hotel or similar commercial kitchen environment.

The Pastry Chef will be responsible for the preparation, production, cooking and presentation of pastries, desserts, baked goods and other menu items in accordance with Boardwalk Café's recipes, menu specifications and quality standards. The successful candidate will ensure that all food is prepared and presented consistently to a high professional standard.

The role will include supporting the Head Chef with day-to-day kitchen operations, food preparation, menu planning, portion and quality control, stock management, kitchen ordering and the appropriate use of ingredients to assist with food-cost and margin control.

The Pastry Chef will maintain a clean, organised and hygienic working environment and follow the café's clean-as-you-go procedures. The successful candidate will also assist in training and supporting kitchen assistants and other members of the kitchen team in accordance with company procedures and standards.

The candidate will be expected to maintain positive working relationships with colleagues across all areas of the business and contribute to an efficient, professional and cooperative working environment.

The successful candidate must ensure compliance with all applicable food safety, HACCP, hygiene, and workplace health and safety procedures at all times and support the Executive/Head Chef in maintaining required kitchen and operational standards.

The Pastry Chef will also be responsible for implementing and complying with relevant company policies and procedures as directed by the management team.

- **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, Hospitality
- **Competency Skills:** Flexibility, Teamwork
- **Additional Skills:** HACCP
- **Specialising In:** pastry