



BALLYRUSHEEN HOLDINGS LIMITED



#JOB-2463506



THE PEPPERMILL, 27/28 Kenyon Street,
Nenagh, Co. Tipperary, E45 TF64



No of positions : 1



Paid Position



39 hours per week



36605.00 Euro Annually



11/08/2026



08/09/2026

How to apply

Application Method :

Please apply to the vacancy by the following means:

Email : info@thepeppermill.ie



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



Sous 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

The Peppermill Restaurant is looking for an experienced and passionate Sous Chef to join our busy kitchen team. The successful candidate will assist the Head Chef with the day-to-day management of the kitchen, oversee food preparation and service, support and supervise the kitchen team, and ensure consistently high standards of food quality, presentation, hygiene and kitchen organisation.

Start date: 05/10/2026

Contract type: Permanent Full-time

Positions : 1

Career level: Minimum 5 years' relevant professional chef experience

Salary: 36605.00 Euro Annually

Hours per week: 39 (5 days over 7, including evenings and weekends)

Duties and Responsibilities

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

Ensure all food is prepared in accordance with recipes and presentation standards.

Assist the Head Chef with the day-to-day running of the kitchen.

Monitor food quality, stock rotation and minimise waste.

Maintain excellent HACCP, food safety and hygiene standards.

Ensure all equipment and work areas are kept clean and safe.

Assist with stock control, deliveries and ordering.

Train and support junior members of the kitchen team when required.

Work efficiently during busy service while maintaining high standards.

Requirements

Good knowledge of HACCP and food safety procedures.

Ability to work under pressure in a fast-paced environment.

Strong organisational and teamwork skills.

Good communication skills and a positive attitude.

Flexibility to work evenings and weekends

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

Career Level

- Experienced [Non-Managerial]