



LEKSAR FOODS LIMITED



#JOB-2464039



ANJAPPAR CHETTINAD INDIAN REST, Unit  
7, Belgard Square West, Dublin 24, D24 RD75



No of positions : 1



Paid Position



39 hours per week



36605.00-40000.00 Euro Annually



14/08/2026



11/09/2026

## How to apply

### Application Method :

Not available



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



## Executive 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

We are seeking an Executive Chef to provide strategic culinary leadership and direction, enhancing our culinary legacy while preserving the authenticity of Chettinad cuisine. The Executive Chef will work closely with ownership and kitchen leadership to guide the long-term culinary vision of the restaurant and ensure excellence across all aspects of the kitchen operation.

#### Key Responsibilities:

Setting the overall culinary strategy and direction for the restaurant in close consultation with ownership and kitchen leadership; conceptualising, developing, and finalising all menus through a collaborative process with the Head Chef and Sous Chefs, balancing innovation with tradition and agreed financial targets; overseeing overall kitchen profitability, including P&L management, annual budgeting, and cost-control strategies; recruiting, mentoring, and developing the kitchen leadership team; establishing, implementing, and upholding kitchen standards, protocols, and SOPs; building and maintaining strong relationships with suppliers, negotiating contracts, and ensuring consistent sourcing of premium ingredients; representing the restaurant at media events, festivals, and promotional activities as a culinary ambassador for the brand.

#### Requirements:

Minimum 5 years' experience with deep mastery of Chettinad and South Indian culinary techniques, traditions, and spice profiles; proven track record in financial management, including P&L oversight, budgeting, and achievement of food cost targets; demonstrated experience building, leading, and developing high-performing culinary teams; exceptional strategic, organisational, and communication skills with a collaborative and supportive leadership style.

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

### Career Level

- Executive