



LEKSAR FOODS LIMITED



#JOB-2464040



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



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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

We are seeking an experienced Head Chef specialising in authentic South Indian Chettinad cuisine to lead the day-to-day kitchen operations of the restaurant. Working closely with the Executive Chef, the Head Chef will be responsible for executing the established culinary vision with consistency and excellence, while contributing to menu development within the agreed framework and upholding the authenticity and standards of Chettinad cuisine.

Key Responsibilities:

Developing and executing menus in collaboration with the Executive Chef, balancing innovation with tradition while adhering to the approved culinary direction; overseeing all daily kitchen operations, including preparation, cooking, and presentation, to ensure consistency, quality, and authenticity; leading, training, mentoring, and scheduling kitchen staff to maintain a disciplined, motivated, and high-performing kitchen team; managing food costs through effective ordering, inventory control, portion management, and waste reduction in line with agreed targets; ensuring full compliance with hygiene, sanitation, and food safety standards at all times; collaborating with management and the Executive Chef on specials, events, and periodic menu updates.

Requirements:

Demonstrated expertise and hands-on experience in Chettinad and South Indian cuisine, with strong knowledge of traditional techniques and spice profiles; minimum 5 years' professional kitchen experience, including leadership responsibilities; certification or training from a recognised Chettinad or South Indian culinary establishment preferred; culinary degree or diploma preferred; strong leadership, organisational, and communication skills with a hands-on, supportive management style; genuine passion for Chettinad cuisine and a commitment to delivering consistently high-quality food.

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

Career Level

- Not Required