



Sodexo Ireland



#JOB-2464177



Dublin 24,



No of positions : 1



Paid Position



39 hours per week



40000.00 Euro Annually



14/08/2026



28/08/2026

How to apply

Application Method :

Please apply to the vacancy by the following means:

Address:

<https://www.sodexojobs.co.uk/jobs/chef-manager-in-citywest-dublin-24.19348>



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



Chef Manager

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

Chef Manager

Location: Citywest Dublin, Republic of Ireland

Contract: Full-time, Permanent

Salary: €40,000 per annum plus Sodexo Benefits

We are looking for an experienced Chef Manager to join our team and take responsibility for the day-to-day catering operation on site.

This is a hands-on role where you'll lead the kitchen team, maintain high food and service standards, and work closely with the wider management team and client to deliver an excellent catering experience.

What you'll be doing

Lead and manage the day-to-day catering operation, ensuring consistently high standards of food and service.

Work alongside the kitchen team in food preparation and introduce new food concepts, promotions and healthy eating initiatives.

Plan and cost menus, manage food ordering and stock control, and ensure food costs remain within budget.

Manage kitchen staffing, rotas and training to ensure the right level of cover and capability.

Ensure compliance with HACCP, food safety, health & safety, COSHH and company procedures.

Maintain high standards of cleanliness, food presentation, portion control and temperature management.

Oversee catering equipment and ensure it is maintained and safe to use.

Support catering requests, events and special functions.

Build strong relationships with clients, customers and the wider site team.

Monitor KPIs and SLAs and continually look for ways to improve the service.

What we're looking for

Previous experience in a Chef Manager or similar senior kitchen role, ideally 2+ years.

A professional cookery qualification such as 7061/7062 or equivalent.

Strong knowledge of food safety and HACCP.

Experience managing menus, stock, food costs and budgets.

Good people-management and communication skills.

A hands-on approach with the ability to lead by example.

Strong customer service skills and the ability to build positive client relationships.

A flexible and organised approach to managing a busy catering operation.

What you'll bring

You'll be a practical, hands-on leader who takes pride in delivering great food and service. You'll be comfortable managing a team, controlling costs and maintaining high standards while working closely with both customers and clients.

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

Career Level

- Managerial