



Mars Pizza



#JOB-2464188



Bridge Street, Tullamore, Co. Offaly, R23
C9Y2



No of positions : 1



Paid Position



39 hours per week



37605.00 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



Head Chef – Afghan Cuisine

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

Job Advertisement – Head Chef – Afghan Cuisine

Job Title: Head Chef – Afghan Cuisine

Employer: Mohsin Khan Shahzadagul T/A Marz Pizza Afghan Kitchen

Business Address: Bridge Street, Tullamore, Co. Offaly, R23 C9Y2, Ireland

Job Location: Bridge Street, Tullamore, Co. Offaly, R23 C9Y2, Ireland

Salary: €37,605 per annum or higher depending on experience

Employment Type: Full-time, Permanent

Hours of Work: 39 hours per week

Job Description

Mohsin Khan Shahzadagul T/A Marz Pizza Afghan Kitchen is seeking an experienced Head Chef specialising in authentic Afghan cuisine. The successful candidate will lead the kitchen team and oversee the preparation and cooking of traditional Afghan dishes, ensuring authentic recipes, cooking techniques, food quality and kitchen standards are maintained.

Key Responsibilities

- Lead and supervise the kitchen team and coordinate daily kitchen operations.
- Prepare and cook authentic Afghan main dishes including Kabuli Pulao, Korma, Mantu, Ashak, Aush, Bolani and other traditional Afghan dishes.
- Prepare traditional rice dishes including lamb, chicken and vegetable Pulao using authentic Afghan cooking methods.
- Prepare Afghan curries and slow-cooked dishes including chicken korma, lamb korma and Qorma-e-Sabzi.
- Prepare traditional dumplings including Mantu and Ashak with authentic sauces and accompaniments.
- Prepare traditional accompaniments including Borani Banjan, Afghan yoghurt dishes, chutneys and naan.
- Ensure authentic Afghan spices, herbs and traditional cooking methods are used consistently.
- Plan and maintain the Afghan food menu and contribute to the development of traditional

dishes.

- Supervise food preparation, cooking, portion control and presentation.
- Train and supervise junior kitchen staff in traditional Afghan cooking techniques.
- Manage stock levels, food ordering and appropriate storage of ingredients.
- Ensure all food preparation and kitchen operations comply with HACCP, food safety and hygiene requirements.
- Maintain high standards of cleanliness and organisation throughout the kitchen.
- Monitor food quality and ensure consistency of taste, presentation and portion sizes.
- Coordinate kitchen activities during busy service periods.

Minimum Requirements

- Minimum 5 years' professional chef experience at any level, including experience preparing Afghan cuisine.
- Proven experience preparing authentic Afghan cuisine and traditional Afghan main dishes.
- Strong knowledge of Afghan recipes, spices, herbs and traditional cooking techniques.
- Experience supervising kitchen staff and coordinating kitchen operations.
- Experience with menu planning and food preparation management.
- Good knowledge of HACCP, food safety and hygiene requirements.
- Ability to lead and work effectively within a professional kitchen team.

Application Method

Interested candidates should submit a CV and cover letter by email to:

Email: eatinafghan@gmail.com

Closing Date for Applications: 11 September 2026

Mohsin Khan

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

Career Level

- Professional