



Sodexo Ireland



#JOB-2464193



Swords, Co. Dublin,



No of positions : 1



Paid Position



39 hours per week



45000.00 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/executive-chef-in-swords.19364>



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

Full time

5 days over 7

€68,000 per annum

Opportunities for professional development

Plus our Sodexo employee benefits package

Airport Lounge Executive Chef

Dublin Airport - Full time

Please note: Due to airport security requirements, applicants must hold a valid passport with at least 6 months' validity remaining, have a minimum B2 level of English, and be able to successfully complete Garda Vetting and Aviation Security Clearance. Employment is conditional upon meeting all of these requirements.

As an Executive Chef you'll:

Culinary Leadership & Strategy

Lead the overall culinary vision and food strategy across the Dublin Airport lounge operation.

Drive the development and evolution of a premium food proposition that delivers exceptional passenger experiences.

Develop innovative menus and culinary concepts tailored to individual airline client requirements and brand expectations.

Ensure all F&B products consistently meet agreed specifications for presentation, portion size, quality and appearance.

Maintain consistently high culinary standards across all lounge locations.

Partner with Head Chefs to ensure successful delivery of menus and food concepts across the operation.

Drive seasonal menu development, new product introductions and contemporary culinary concepts.

Ensure the food proposition remains relevant to changing customer expectations, market trends and premium hospitality standards.

Menu Development & Client Engagement

Partner with Account Management and airline clients to develop compelling menus and premium food concepts.

Support Head Chefs with menu presentations and client tasting sessions.

Lead or support client tastings, providing expert culinary guidance and helping clients reach final menu decisions.

Create tasting sheets and supporting culinary materials for client presentations.

Develop and maintain food specification books for all lounge menus, ensuring these are kept current whenever changes are made.

Ensure photography of new dishes is captured, documented and incorporated into food specifications.

Ensure updated dish specifications and images are communicated effectively to lounge management and kitchen teams.

Support the sourcing and introduction of new products into the lounge operation.

Culinary Standards, Training & Quality

Support and coach Head Chefs in menu development, recipe creation, food costing, presentation standards and operational excellence.

Deliver chef training and menu launch programmes across the lounge estate.

Conduct culinary audits and quality assurance reviews to ensure agreed standards are consistently achieved.

Identify opportunities to improve food quality, consistency, efficiency and value.

Support the development of SOPs, culinary training materials and operational best practice.

Ensure kitchen teams understand and consistently follow recipes, specifications and presentation standards.

Work closely with operational teams to address quality issues and implement sustainable improvements.

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

Career Level

- Not Required