



HAVEN BAY CARE CENTRE LIMITED



#JOB-2465858



Haven Bay Care Centre, Kinsale, Co. Cork,
P17 A580



No of positions : 1



Paid Position



39 hours per week



30000.00 Euro Annually



25/08/2026



22/09/2026

How to apply

Application Method :

Not available



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online



Commis 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

As a Commis Chef at Haven Bay Care Centre, Ballinacubby, Kinsale, co. Cork, Ireland, your primary responsibility will be to assist in the preparation of food according to recipes, menus, and cooking standards. You will play a key role in maintaining a high level of culinary quality and ensuring the satisfaction of our residents. Working within a busy kitchen environment, you will contribute to menu planning, maintain a clean and organised workstation, and operate in a safe and responsible manner, following HACCP procedures and company policies.

Key Responsibilities:

Food Preparation: Assist in the preparation of meals, following recipes and cooking standards to maintain high-quality and nutritious food.

Workstation Setup: Organise, wash, and set up your assigned workstation, ensuring all necessary ingredients and equipment are readily available, including dish washing.

Menu Contribution: Collaborate with the culinary team to contribute ideas and suggestions for menu planning that meet the dietary needs of our residents.

Timely Preparation: Ensure all dishes are prepared efficiently and to the appropriate standard, with special attention to dietary requirements and allergies.

Safety and Hygiene: Operate in a safe and responsible manner, following recognised techniques, HACCP procedures, and company policies to maintain a clean and hygienic kitchen environment.

Requirements:

Previous experience in a similar position within a kitchen environment, demonstrating the ability to work efficiently and maintain high standards of food preparation.

Ability to work effectively as part of a team in a busy kitchen environment.

Self-starter with a strong commitment to food hygiene best practices.

Flexibility and adaptability, with a hands-on approach to culinary tasks.

Must have completed a culinary arts programme or a training course.

Minimum of 2 years of experience.

Annual remuneration: €30,000

Hours of work: 39 hours a week

- **Sector:** human health and social work activities

Career Level

- Experienced [Non-Managerial]