



Sodexo Ireland



#JOB-2465969



Co. Dublin,



No of positions : 1



Paid Position



39 hours per week



50000.00 Euro Annually



26/08/2026



16/09/2026

How to apply

Application Method :

Please apply to the vacancy by the following means:

URL :

<https://www.sodexojobs.co.uk/jobs/chef-manager-in-dublin.19701>



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

Location: Dublin, Republic of Ireland

Contract: Full-time, Permanent

Salary: €50,000 per annum plus Sodexo benefits

We are looking for an experienced and passionate Chef Manager to take the lead on our catering operation and deliver an excellent food and service experience.

This is a hands-on role where you'll manage the day-to-day running of the kitchen, lead and support your team, and ensure consistently high standards across food quality, customer service, compliance and financial performance.

What you will be doing

Lead the day-to-day catering operation and work hands-on with the kitchen team.

Plan and deliver an engaging food offer, including menus, promotions and healthy eating initiatives.

Manage food ordering, stock control, portion control and food costs.

Ensure the catering operation operates within agreed budgets.

Manage staffing levels and work schedules to ensure adequate cover.

Train and develop team members and ensure all mandatory food safety and health & safety training is completed.

Maintain high standards of food safety, HACCP, Health & Safety, COSHH and hygiene.

Monitor kitchen equipment and ensure any maintenance issues are reported and resolved.

Support catering for meetings, events and other special functions.

Build positive relationships with clients and customers and ensure a consistently high level of service.

Monitor KPIs and service standards and look for opportunities to continuously improve the operation.

About You

We are looking for someone with:

Previous experience as a Chef Manager, Head Chef or similar senior catering role.

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

Strong knowledge of HACCP, food safety and Health & Safety requirements.

Experience managing menus, ordering, stock and food costs.

Good people management and communication skills.

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

A strong focus on customer service, quality and presentation.

The ability to manage a busy operation while keeping on top of compliance and budgets.

Why Sodexo?

Working with Sodexo is more than a job; it's a chance to be part of something greater.

Belong in a company and team that values you for you.

Act with purpose and have an impact through your everyday actions.

Thrive in your own way.

We also offer a range of perks, rewards and benefits for our colleagues and their families:

Unlimited access to an online platform offering wellbeing support

An extensive Employee Assistance Programme to help with everyday issues or life's larger problems, including legal and financial advice, support with work or personal issues impacting your wellbeing

Access to a 24hr virtual GP Service

Sodexo Discounts Scheme, offering great deals 24/7 across popular high street retailers (also open to friends and family)

Save for your future by becoming a member of the Pension Plan

Opportunities to enable colleagues to grow and succeed throughout their career

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

Career Level

- Entry Level

Candidate Requirements

(Essential)

- **Minimum Experienced Required (Years):** 1
- **Minimum Qualification:** Level 6 (incl Higher Advanced Certificate & National Craft Certificate)

(Desirable)

- **Ability Skills:** Administration, Interpersonal Skills
- **Competency Skills:** Collaboration, Teamwork
- **Additional Skills:** HACCP