



Company Details Confidential



#JOB-2466810



The Burton, 18/19 Duke Street, Dublin 2, D02
AD61



No of positions : 1



Paid Position



40 hours per week



41600.00 Euro Annually



01/09/2026



29/09/2026

How to apply

Application Method :

Not available



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online



Sous 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

Employer: T & M Ventures Ltd, trading as The Burton

Location: The Burton, 18/19 Duke Street, Dublin

Position: Sous Chef Employment: Full-time Hours: 20 hours per week

Salary: €41,600 equivalent to approximately €20 per hour based on a 40-hour working week, depending on experience.

T & M Ventures Ltd, trading as The Burton, is seeking an experienced and motivated Sous Chef to join our professional kitchen team at The Burton, 18/19 Duke Street, Dublin.

The successful candidate will assist the Head Chef in the day-to-day management and operation of the kitchen and will help ensure consistently high standards of international food preparation, presentation, food safety and kitchen organization.

Main Duties and Responsibilities

Assist the Head Chef with the daily management and operation of the kitchen.

Supervise and coordinate kitchen staff during food preparation and service.

Support the Head Chef in maintaining consistent food quality, presentation and portion control.

Prepare, cook and present dishes to the required standards.

Oversee food preparation and service across different sections of the kitchen as required.

Assist with menu planning, development of dishes and implementation of seasonal menu changes.

Ensure that all food is prepared and stored in accordance with food safety, HACCP and hygiene requirements.

Monitor stock levels and assist with ordering, receiving and proper storage of ingredients and supplies.

Assist with stock control, waste reduction and effective management of food costs.

Train, support and supervise junior chefs and other kitchen personnel.

Organise kitchen workflow and allocate duties to kitchen staff during preparation and service.

Ensure kitchen equipment, work areas and food preparation areas are maintained to appropriate hygiene and safety standards.

Assist in maintaining kitchen records and food safety documentation.

Work closely with the Head Chef and management team to ensure the efficient operation of the kitchen.

Deputise for the Head Chef when required.

Ensure compliance with health and safety procedures and all applicable food hygiene regulations.

Requirements

Minimum of 5 years' professional experience at Sous Chef level (International cuisine).

Strong knowledge of professional kitchen operations, food preparation and cooking techniques.

Good knowledge of HACCP, food hygiene and food safety procedures.

Experience supervising and coordinating kitchen staff.

Ability to work effectively in a busy professional kitchen environment.

Strong organizational and communication skills.

Ability to maintain high standards of food quality and presentation.

Ability to work as part of a team and support the Head Chef in the overall management of the kitchen.

[apply here](#)

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

Career Level

- Managerial