



Sodexo Ireland



#JOB-2466953



Co. Dublin,



No of positions : 1



Paid Position



37.5 hours per week



14.15 Euro Hourly



08/09/2026



06/10/2026

How to apply

Application Method :

Please apply to the vacancy by the following means:

Address:

<https://www.sodexojobs.co.uk/jobs/kitchen-porter-in-dublin.19742>



Open your camera
app & point here
to view this ad
online



Kitchen Porter

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

37.5 hours per week

5 Days over 7

€14.15 per hour

Opportunities for career development

Plus our Sodexo employee benefits package

Kitchen Porter

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 a Catering Assistant, you'll support the smooth day-to-day operation of catering services by assisting with food preparation, service, cleaning and customer care. Working as part of a friendly and supportive team, you'll help ensure food safety, cleanliness and excellent service standards are maintained at all times. This is a fast-paced role that requires flexibility, teamwork and a positive attitude.

What you'll do

Wash dishes, crockery, cutlery, pots, pans and kitchen equipment using manual and mechanical cleaning methods.

Keep kitchen, food preparation and storage areas clean, tidy and hygienic at all times.

Support chefs and catering staff with basic food preparation as required.

Receive, check and safely store food deliveries in accordance with food safety procedures.

Remove waste and recycling, ensuring correct disposal in line with company procedures.

Replenish cleaning materials and kitchen supplies where required.

Operate kitchen cleaning equipment safely and correctly.

Follow all Food Safety, HACCP, Health & Safety and COSHH procedures.

Report equipment faults, hazards or maintenance issues promptly.

Assist with the set-up and clearing of kitchen and service areas.

Work collaboratively with the wider catering team to ensure smooth day-to-day operations.

What you'll bring

A positive attitude and strong willingness to learn.

Reliable, punctual and hardworking.

Ability to work in a physically demanding role, including standing for long periods, lifting and carrying equipment.

Good organisational skills and attention to detail.

Ability to work effectively as part of a team.

Flexible approach to working rotating shifts, including weekends, nights and public holidays.

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

Career Level

- Experienced [Non-Managerial]

Candidate Requirements

(Essential)

- **Minimum Experienced Required (Years):** 1
- **Minimum Qualification:** No Qualification

(Desirable)

- **Ability Skills:** Hospitality, Interpersonal Skills
- **Competency Skills:** Problem Solving, Working on own Initiative