



Company Details Confidential



#JOB-2467029



Multiple Locations



No of positions : 3



Paid Position



39 hours per week



36605.00 Euro Annually



02/09/2026



30/09/2026

How to apply

Application Method :

Not available



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



Head 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



Multiple Locations :

- FEEL FIT GYM, The Ramparts, Dundalk, Co. Louth, A91 YD61
- Foxhall House, Ferney Park, Monasterboice, Co. Louth, A92 Y2F3
- SARSFIELD'S, 128 Cord Road, Drogheda, Co. Louth, A92 V094

Biddos Street Food Limited is seeking an experienced Head Chef to lead and supervise its Tex-Mex food preparation, catering and mobile food-service operations.

Employer: Biddos Street Food Limited

Position: Head Chef

Employment Type: Full-time, Permanent 39 hours per week €36,605 gross per annum

Places of Work:

Site 1: Sarsfields Bar, Cord Road, Drogheda, Co. Louth, A92 V094

Site 2: EuroSpar Meakstown, Dublin 11, D11 W3FD

Site 3: Feel Fit Gym, The Ramparts, Dundalk, Co. Louth, A91 YD61

Catering Preparation Base:

Foxhall House, Monasterboice, Drogheda, Co. Louth, A92 Y2F3

The role involves work across the company's catering preparation base and authorised mobile food-service and catering locations.

Main Duties and Responsibilities:

Lead and supervise all food preparation and kitchen operations.

Plan, develop and maintain the Tex-Mex menu and recipes.

Prepare food from fresh and raw ingredients using traditional culinary techniques.

Prepare handmade corn tortillas from scratch.

Oversee the preparation of slow-cooked birria, marinades, sauces, salsas and other Tex-Mex dishes.

Maintain consistent quality, portion control and presentation standards.

Ensure compliance with HACCP procedures, food safety requirements and hygiene standards.

Manage stock levels, supplier orders, food storage and inventory.

Monitor food costs and minimise waste.

Coordinate catering preparation for private, corporate and event-based catering services.

Supervise and direct temporary kitchen and catering staff engaged for events.

Train staff in food preparation, hygiene, recipes and operational procedures.

Coordinate food production and service across the company's catering and mobile food operations.

Requirements:

Minimum 5 years' professional culinary experience, including experience at Head Chef, Sous Chef or equivalent senior kitchen level.

Strong experience in Mexican, Tex-Mex, Latin American or international cuisine.

Demonstrable experience preparing food from fresh ingredients.

Experience preparing traditional handmade corn tortillas.

Experience with slow-cooked meat dishes, including birria-style preparation.

Strong knowledge of sauces, marinades, salsas and grilling techniques.

Knowledge of HACCP and professional food-safety procedures.

Proven ability to supervise kitchen and catering staff.

Strong leadership, organisational and kitchen-management skills.

Applications:

Please apply here

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

Career Level

- Managerial