



Sodexo Ireland



#JOB-2467555



Co. Longford,



No of positions : 1



Paid Position



39 hours per week



42000.00 Euro Annually



04/09/2026



17/09/2026

How to apply

Application Method :

Please apply to the vacancy by the following means:

URL :

<https://www.sodexojobs.co.uk/jobs/chef-manager-in-longford.20096>



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: Longford, Republic of Ireland

Contract: Full-time, Permanent

Salary: €42,000 per annum plus Sodexo benefits

About the Role

Sodexo is looking for an experienced and passionate Chef Manager to lead the day-to-day catering operation on site.

As the main point of contact for catering, you will be responsible for delivering an exceptional food service while ensuring high standards of quality, food safety, customer experience and financial performance.

This is a hands-on role for someone who enjoys being in the kitchen, developing their team and creating great food experiences for customers and clients.

What You Will Be Doing:

Lead the day-to-day catering operation and ensure consistently high service standards.

Work hands-on in the kitchen, supporting food preparation and service.

Create and develop food concepts, promotions and healthy, sustainable menu options.

Plan and cost menus in line with the contract and Sodexo standards.

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

Lead, train and develop the kitchen team, ensuring all staff are fully trained in food and health & safety.

Ensure compliance with HACCP, food hygiene, health & safety, COSHH and fire safety requirements.

Maintain high standards of presentation, cleanliness and personal hygiene.

Ensure catering equipment is safe, maintained and fit for purpose.

Manage catering cover and organise work schedules according to team skills.

Deliver catering for special functions and events where required.

Build strong relationships with customers, clients, chefs and wider management.

Respond professionally to customer feedback, complaints and compliments.

Monitor performance against agreed KPIs, SLAs and financial targets.

Support continuous improvement and identify opportunities to grow and improve the contract.

What We are Looking For:

We are looking for an experienced Chef Manager who combines strong culinary skills with excellent organisation, leadership and customer service.

You Will ideally have::

At least 2 years' experience in a similar Chef Manager role.

A 7061/7062 or equivalent professional cookery qualification.

Strong knowledge of the food/service industry and customer service.

Experience planning and costing menus.

Good knowledge of HACCP and food safety.

Experience managing food costs, stock and ordering.

Strong organisational and people-management skills.

Excellent communication and interpersonal skills.

The ability to work efficiently in a busy environment and prioritise competing demands.

A flexible, hands-on approach and a genuine passion for food.

Sodexo reserves the right to close this advert early if we are in receipt of a high number of applications

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

Career Level

- Not Required

Candidate Requirements

(Essential)

- **Minimum Experienced Required (Years):** 2
- **Minimum Qualification:** Level 6 (incl Higher Advanced Certificate & National Craft Certificate)

(Desirable)

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