



Sodexo Ireland



#JOB-2468269



Little Island, Co. Cork,



No of positions : 1



Paid Position



37.5 hours per week



16.00 Euro Hourly



09/09/2026



07/10/2026

How to apply

Application Method :

Please apply to the vacancy by the following means:

Address:

<https://www.sodexojobs.co.uk/jobs/cook-in-little-island-cork.20227>



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



Cook

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

Monday-Friday

7:00am - 2:30pm

€16 per hour

Free meals on duty

Opportunities for career development

Plus our Sodexo employee benefits package

Cook

Little Island, Cork - Full time

A recipe for success; Serve incredible food, enjoy incredible perks.

At Sodexo, you'll belong in a team and thrive in service. We know that our talented chefs are the key to delivering exceptional service and tasteful experiences for our clients, customers, and employees.

Build a name with big-brand businesses and corporate clients, delivering high-quality nutritious meals for boardroom lunches, executive events, and daily workplace dining. This role calls for a chef who can blend maintaining excellent standards, while working efficiently in a fast-paced, trend-setting, client-focused environment.

What you'll do

To assist in the preparation and presentation of meals at the required times to the company's standard and client satisfaction.

Ensure the highest standards of food hygiene and health and safety are maintained

To undertake all necessary cleaning to the Company's standard, according to the cleaning rota, or as directed including walls (up to 6 feet), floors, fixtures & fittings, incl. canopies, equipment, pots, pans, cutlery, crockery, glassware etc

Contribute to a positive and innovative kitchen culture

Bring your ideas to the table and cook up new techniques

What you'll bring

A genuine interest or passion in cooking and progressing within a kitchen environment

Previous cooking experience is desirable but front of house / catering experience is also advantageous

Strong organisational skills with an ability to prioritise tasks

Commitment to maintaining the highest food safety and hygiene standards

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 big-brand retailers

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

Opportunities to enable colleagues to grow and succeed throughout their career at Sodexo, including a variety of learning and development tools

Bike to Work Scheme to help colleagues to do their bit for the environment whilst keeping fit

Sodexo UK and Irelands enhanced benefits and leave policies

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