



Company Details Confidential



#JOB-2469876



The Forum, Ballymoss Road, Sandyford,
Dublin 18, D18XH28



No of positions : 1



Paid Position



39 hours per week



36605.00 Euro Annually



11/09/2026



09/10/2026

How to apply

Application Method :

Please apply to the vacancy by the following means:

Email : ss@china-sichuan.ie



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



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

Main Duties:

- To arrive for work on time, well-groomed and presenting a professional appearance to our guests.
- Responsible for the smooth running of the Kitchen in line with company standards of Procedures, predetermined budgets, and all relevant legislation.
- Training & Development of the kitchen Team using relevant techniques and ensuring all training is documented.
- Overall responsibility for the kitchen's daily operations.
- Liaising with the relevant companies for food orders.
- Creating new dishes and menus.
- Interviewing and hiring new staff.
- Maintaining/raising the food's profit margins as advised by the Owner.
- Monitoring and controlling stock levels.
- Ensuring correct stock rotation procedures are followed.
- Implementation of health and safety procedures in the kitchen.
- Estimating costs and ensuring all purchases come within budget.
- Taking care of the kitchen's accounts and creating a work roster.
- Employee Relations & Performance Management of the Kitchen Team with the assistance of the HR Department.
- Management of the departments staffing levels/holidays in line with budgets.
- Supervise the activities of the Kitchen team to ensure all team members are aware of their responsibilities and are performing all duties to a consistently high standard.

- The Management of all stock levels in line with Budgets
- To work with Owner on menu planning through monitoring of food sales and introducing new menu ideas.
- To be aware and ensure compliance with all company policy's regarding: Fire, Health & Safety, Hygiene, Food Hygiene, Customer Care & Security and contact tracing.
- To read, understand and comply with your responsibilities/Management of your team's as defined in the Health & Safety Statement and Staff Handbook.

Occasional Duties:

- To attend meeting/training sessions as required.
- To assist in the training and assistance of a new staff member.
- To carry out any other reasonable request made by Management.
- During peak times it may be necessary to work in other similar related departments.

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

Career Level

- Experienced [Non-Managerial]