



D & Y FOOD CO. LIMITED



#JOB-2469924



CATHERINE'S BAKERY, 16/17 Meath Street,
Dublin 8, D08 A9DC



No of positions : 1



Paid Position



39 hours per week



36605.00 Euro Annually



14/09/2026



12/10/2026

How to apply

Application Method :

Please apply to the vacancy by the following means:

Email : dyfoods08@gmail.com



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

HEAD CHEF

Employer: D & Y FOOD CO. LIMITED

Location: Catherine's Bakery, 16/17 Meath Street, Dublin 8, Dublin, D08a9dc, Ireland

Contract: Permanent, Full-Time

Hours: 39 hours per week

Salary: €36,605 gross per annum

Hourly Rate: €18.05

Positions Available: 1

D & Y FOOD CO. LIMITED is seeking an experienced and skilled Head Chef to lead the kitchen operations of its established food-service business. The successful candidate will be responsible for food preparation, menu development, kitchen supervision, quality control, stock management and compliance with food-safety requirements.

This position is within a full-service food establishment and is not based in a fast-food outlet.

Key Responsibilities

- * Lead, supervise and coordinate daily kitchen operations.
- * Plan and develop menus in accordance with customer demand, seasonal availability and business requirements.
- * Prepare, cook and present high-quality dishes consistently.
- * Establish recipes, portion controls and presentation standards.
- * Allocate duties and supervise chefs, kitchen assistants and other food-preparation staff.
- * Train and support kitchen employees in cooking techniques, food safety and workplace procedures.

- * Monitor food quality, taste, presentation and service times.
- * Manage food purchasing, stock rotation, storage and inventory levels.
- * Liaise with approved suppliers and ensure the quality and availability of ingredients.
- * Monitor food costs, portion sizes and kitchen expenditure.
- * Minimise food waste and support achievement of agreed cost and performance targets.
- * Develop kitchen preparation schedules based on bookings, expected demand and service requirements.
- * Ensure compliance with HACCP procedures, food-safety legislation and workplace health and safety standards.
- * Maintain accurate food-safety, temperature, cleaning and traceability records.
- * Manage allergen controls and ensure accurate allergen information is available.
- * Ensure kitchen equipment and food-preparation areas are properly cleaned, maintained and used safely.
- * Work closely with management and front-of-house staff to ensure efficient service and customer satisfaction.
- * Assist with recruitment, training, performance management and kitchen-staff scheduling.
- * Investigate customer feedback relating to food quality and implement corrective actions.
- * Maintain professional standards during busy service periods.

Essential Requirements

- * At least five years' professional experience working as a chef at any level.
- * Previous experience supervising or leading a commercial kitchen team.
- * Strong knowledge of food preparation, cooking methods, menu planning and kitchen operations.
- * Good knowledge of HACCP, food hygiene, allergen management and health and safety procedures.
- * Ability to manage stock, suppliers, food costs and waste controls.
- * Ability to work effectively under pressure and maintain consistent quality standards.
- * Good organisational, communication and team-leadership skills.
- **Sector:** accommodation and food service activities

Career Level

- Experienced [Non-Managerial]

Candidate Requirements

(Essential)

- **Minimum Experienced Required (Years):** 5
- **Minimum Qualification:** Level 3 (incl Junior Cert)

(Desirable)

- **Ability Skills:** Catering, Communications
- **Competency Skills:** Collaboration, Decision Making
- **Additional Skills:** Manual Handling

- **Specialising In:**cooking and managing