



PROBASH LIMITED



#JOB-2470417



12 Terenure Place, Terenure, Dublin 6W, D6W
EY74



No of positions : 1



Paid Position



39 hours per week



39000.00 Euro Annually



16/09/2026



14/10/2026

How to apply

Application Method :

Please apply to the vacancy by the following means:

Email : salehchokder@rocketmail.com

Phone : 0894990050



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



Head Chef (Indian Curry Specialist)

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

We are seeking a highly skilled and experienced Head Chef specialising in authentic Indian curry cuisine. The successful applicant will lead the kitchen team and take responsibility for delivering consistently high standards of food quality, presentation, safety and kitchen operations.

Key Responsibilities

- Prepare, cook and present a wide range of authentic Indian curry dishes using traditional recipes, spices and cooking techniques.
- Prepare tandoori dishes and starters and operate the traditional tandoor oven safely and effectively.
- Demonstrate comprehensive knowledge of Indian cuisine, including meat, poultry, seafood, fish, vegetable dishes, rice, breads, salads, sauces and desserts.
- Develop creative weekly specials and contribute to seasonal menu planning.
- Maintain consistency in taste, presentation, portion size and quality.
- Supervise, train and coordinate chefs and other kitchen staff.
- Prepare staff rotas and manage kitchen employees' timesheets.
- Monitor stock levels, order ingredients and control food costs and wastage.
- Explain dishes, ingredients, preparation methods and allergens to staff and customers when required.
- Ensure full compliance with HACCP, food-safety, hygiene and health-and-safety requirements.
- Maintain a clean, organised and efficient kitchen at all times.

Experience and Skills Required

- At least five years' professional experience as a Head Chef, Senior Chef or Indian Curry Chef.
- Extensive expertise in preparing authentic Indian curries, tandoori dishes and starters.
- Strong leadership, staff-supervision and kitchen-management skills.
- Good knowledge of HACCP, food safety, allergens and hygiene procedures.
- Ability to manage stock, food costs, portion control and waste.
- Creativity in menu development and weekly special dishes.
- Basic computer literacy, including Microsoft Office and Excel.

- Good communication skills and proficiency in English; Bengali and Hindi would be advantageous.
- Ability to work efficiently under pressure in a busy kitchen.
- Reliable, flexible and committed to maintaining consistently high standards.

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

Career Level

- Executive

Candidate Requirements

(Essential)

- **Minimum Experienced Required (Years):** 5
- **Minimum Qualification:** Level 6 (incl Higher Advanced Certificate & National Craft Certificate)
- **Additional Skills:** HACCP

(Desirable)

- **Ability Skills:** Catering, Hospitality, Manual, Skilled Trade(s)
- **Competency Skills:** Leadership, Management, Teamwork