



Feeka



#JOB-2470824



Feeka, 38 Baggot St Upr, Ballsbridge, Dublin
4, D04 A2P2



No of positions : 1



Paid Position



39 hours per week



36605.00 Euro Annually



18/09/2026



16/10/2026

How to apply

Application Method :

Not available



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 — FEEKA, Baggot Street Full-time, Monday to Friday | Daytime hours, no evenings or weekends

About FEEKA

FEEKA is a café group serving fresh, made-from-scratch food and specialty coffee across two Dublin stores (Baggot Street and Citywest). FEEKA is a food and coffee business with two Dublin locations, serving fresh, made-from-scratch food.

The role

We're hiring a Head Chef to lead the kitchen at our Baggot Street store. This is a hands-on leadership role: you'll be running daily kitchen operations, holding the line on food quality and consistency, and developing the team around you.

If you love systems, training people, and seeing standards held consistently, this role is built for you.

What you'll be doing:

Running daily kitchen operations at Baggot Street

Training new kitchen staff and developing existing team members

Holding the team to FEEKA's recipe, hygiene, and presentation standards

Managing prep planning, stock levels, and waste against targets

Working alongside the Citywest head chef to keep both kitchens aligned

Ensuring full compliance with FSAI food safety and allergen requirements

Feeding back to the management team on what's working and what could be better

Developing new dishes

What we're looking for

5 years Proven experience leading a kitchen or kitchen section in a fast-paced environment

Experience training and developing kitchen staff

Strong organisational skills — prep planning, stock control, daily routines

Commitment to hygiene standards and food safety (HACCP knowledge a plus)

A calm, positive presence under pressure

Reliable, punctual, and consistent

Healthy food experience is a bonus but not essential

What you get

Monday–Friday, daytime only — no evenings, no weekends, no split shifts

20 days paid annual leave plus public holidays

Pension auto-enrolment from day one

Free lunch, coffee, and staff discount across both stores

Career progression as we grow — we promote from within where we can

A team that genuinely enjoys coming to work

For more about us: www.feeka.ie | Instagram [@feeka.ie](https://www.instagram.com/feeka.ie)

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

Career Level

- Experienced [Non-Managerial]