



GOWNAGH VENTURES LIMITED



#JOB-2471024



Bridge Street, Carrick-On-Shannon, Co.
Leitrim,



No of positions : 1



Paid Position



40 hours per week



20.00 Euro Hourly



21/09/2026



19/10/2026

How to apply

Application Method :

Please apply to the vacancy by the following means:

Email : info@mchughsbar.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

A unique opportunity has arisen for an experienced, creative, and ambitious Head Chef / Senior Sous Chef to join our team for the setup and launch of an exciting new restaurant venture in Carrick On Shannon.

We are developing a fresh, quality-focused dining destination and are seeking a hands-on culinary professional to lead kitchen operations from the ground up. This role offers the opportunity to shape the kitchen layout, design launch menus, implement operational standards, and establish culinary excellence from day one.

Key Responsibilities

Kitchen Leadership & Daily Service: Supervise, train, and mentor junior kitchen staff, leading service from the pass during high-volume breakfast, lunch, and evening services.

Food Safety & Compliance: Implement and maintain full HACCP management systems, allergen documentation, food safety records, and environmental health standards.

Hygiene & Equipment Care: Ensure strict adherence to commercial kitchen hygiene, sanitisation protocols, and preventative maintenance of cooking equipment.

Essential Requirements & Qualifications

Experience: Minimum of 5 years of verifiable, full-time commercial kitchen experience in a fast-paced, high-quality restaurant/cafe or gastro-pub (or minimum 2 years if advertising strictly as Chef de Partie / Commis Chef).

Proven Track Record: Verifiable background in kitchen setup, menu design, food costing, and multi-station line execution (past employer references on company letterhead required).

Compliance Standards: In-depth working knowledge and certification in HACCP and Food Safety Management Systems.

Professional Attributes: Strong organizational, communication, and leadership capabilities with the

ability to manage service under pressure.

Culinary Credentials: Formal culinary qualifications are advantageous, but substantial proven commercial experience meeting the statutory years threshold will be considered.

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

Career Level

- Managerial