



NEW ROSS & DISTRICT COMMUNITY



EMPLOYMENT SCHEME COMPANY

LIMITED BY GUARANTEE



#CES-2471395



MEALS ON WHEELS, The Sister Aidan Ctr,
Cross St, New Ross, Co. Wexford, Y34 PX09



No of positions : 2



Community Employment Programme



19.5 hours per week



[Community Employment Programme Rates](#)



28/09/2026



09/11/2026

How to register your interest

To register your interest, take note of the scheme reference number and contact an Employment Personal Advisor (EPA) in your [local Intreo Office](#)



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Kitchen Assistant with New Ross Meals on Wheels (CE)

Application Details

Eligibility to participate on CE is generally linked to those who are 21 years or over and in receipt of a qualifying social welfare payment for 1 year or more or 18 years and over for certain disadvantaged groups. Your eligibility will have to be verified by the Department.

To register your interest you can contact an Employment Personal Advisor (EPA) in your local Intreo Centre.

Applicants should supply suitable character references and be prepared to complete a Garda vetting application form.

Job Description

Duties

This is a developmental opportunity, no experience necessary. Accredited training will be provided to support your career.

We are actively seeking applicants for "Kitchen /Delivery Assistants" with the New Ross Meal's on Wheels to join our team for 5 days a week from 9.00am to 1.00pm daily to assist chefs and kitchen staff in the preparation, cleaning, and organisation of the kitchen, ensuring a safe, hygienic, and efficient working environment.

This role is for anyone who is interested in or who likes working in a busy kitchen or wishes to gain experience in this field.

Main Duties and Responsibilities

Supporting the cooks with basic food preparation tasks (e.g., washing, peeling, chopping).

Maintain cleanliness of kitchen work areas, equipment, and utensils in line with food safety standards.

Washing dishes, pots, and pans promptly and efficiently.

Ensuring proper storage of food items, including stock rotation (FIFO – First In, First Out).

Disposing of waste and recycling appropriately, maintaining a clean and safe environment.

Assist in receiving and storing deliveries, checking for quality and accuracy.

Follow all health, safety, and hygiene regulations.

Work as part of the team to ensure smooth kitchen operations during busy service periods.

Desirable Skills & Attributes:

Previous experience in a kitchen environment preferred but not essential (training provided).

Basic understanding of food hygiene and safety (advantageous, but certification can be provided).

Physically fit to handle the demands of a busy kitchen (standing, lifting, and moving items).

Ability to work efficiently under pressure.

Full clean driving licence an advantage

Good communication and teamwork skills.

Reliable, punctual, and willing to learn.

Flexible and adaptable to the needs of the kitchen.

- **Sector:** human health and social work activities