



Sodexo Ireland



#JOB-2471452



Co. Cork,



No of positions : 1



Paid Position



39 hours per week



50000.00 Euro Annually



22/09/2026



20/10/2026

How to apply

Application Method :

Please apply to the vacancy by the following means:

Address:

<https://www.sodexojobs.co.uk/jobs/chef-manager-in-cork.20780>



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



Chef Manager

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

Location: Cork, Ireland

Salary: Up to €50,000 plus Sodexo benefits

Contract Type: Full Time, Permanent

We are looking for an experienced and passionate Chef Manager to lead the catering operation on site and ensure the delivery of a high-quality food service for our client and customers.

This is a hands-on leadership role, combining kitchen management with operational responsibility. You will lead the catering team, oversee food preparation and service, manage costs and stock, and ensure the highest standards of food safety, hygiene and customer service are consistently maintained.

Key Responsibilities

Lead the day-to-day catering and kitchen operation, ensuring a consistently high standard of service.

Work hands-on in the kitchen, supporting food preparation and service.

Lead, motivate and develop the catering team, ensuring appropriate training and staffing levels.

Plan and cost menus in line with the agreed food service offer and company standards.

Introduce new food concepts, promotions, healthy eating initiatives and sustainable food options.

Manage ordering, stock control and the use of raw materials to minimise waste and maintain food costs.

Ensure food is prepared, presented and served to the required quality and temperature standards.

Maintain full compliance with HACCP, food safety, health & safety, COSHH and company procedures.

Ensure the kitchen, stores and catering areas are clean, safe and well maintained.

Monitor kitchen equipment and ensure any faults are reported and rectified promptly.

Manage catering costs, including labour, stock and other expenditure, within agreed budgets.

Liaise with the Account Manager, chefs, management and client representatives regarding catering

requirements.

Deliver catering for special functions and events where required.

Respond professionally to customer feedback, complaints and requests.

Drive continuous improvement and identify opportunities to enhance the customer experience and catering offer.

About You

The successful candidate will have:

A proven track record in a Chef Manager or similar senior kitchen/catering role, ideally with at least 2 years' experience.

A professional cookery qualification such as 7061/7062 or equivalent.

Strong knowledge of food safety, hygiene and HACCP.

Excellent organisational and time-management skills.

Experience managing and developing a catering team.

Strong menu planning, stock control and food cost management experience.

Excellent customer service and communication skills.

The ability to work effectively in a busy, hands-on environment.

A flexible and positive approach with a strong commitment to delivering high standards.

Desirable

IOSH qualification.

Experience with cash handling and processing.

Experience supporting monthly billing processes.

Strong stock-taking and menu management experience.

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

Career Level

- Experienced [Non-Managerial]

Candidate Requirements

(Essential)

- **Minimum Experienced Required (Years):** 1
- **Minimum Qualification:** Level 6 (incl Higher Advanced Certificate & National Craft Certificate)

(Desirable)

- **Ability Skills:** Administration, Interpersonal Skills
- **Competency Skills:** Collaboration, Teamwork
- **Additional Skills:** HACCP