



Sodexo Ireland



#JOB-2472299



Co. Dublin,



No of positions : 1



Paid Position



40 hours per week



58000.00-62000.00 Euro Annually



28/09/2026



13/10/2026

How to apply

Application Method :

Please apply to the vacancy by the following means:

URL :

<https://www.sodexojobs.co.uk/jobs/head-chef-in-dublin.21014>



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



Head Chef - Dublin

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

Are you an experienced Head Chef who is passionate about great food, high standards and leading a successful kitchen team?

Sodexo is looking for a talented Head Chef to join our team at Dell Technologies in Dublin, leading the delivery of high-quality catering services while ensuring excellent customer experience, operational standards and financial performance.

What you'll be doing

Lead and develop the kitchen team, ensuring high standards of food quality, presentation and service.

Manage daily food production and ensure catering services are delivered on time and to agreed standards.

Control labour, food and operational costs within budget.

Manage stock, purchasing and supplier relationships.

Ensure full compliance with food safety, Health & Safety, hygiene, COSHH and company procedures.

Drive continuous improvement, innovation and new food service initiatives.

Build strong relationships with the client and support excellent customer satisfaction.

Recruit, train, motivate and develop your team, creating a positive and professional working environment.

Support the wider operation and take responsibility for the unit in the absence of the General Manager.

What we're looking for

Proven experience managing and leading a kitchen team.

Strong commercial and financial awareness, with experience managing budgets and costs.

Excellent knowledge of food service and current industry trends.

A passion for food, innovation and delivering high standards.

Strong customer service and communication skills.

Experience working within a compliance-driven environment.

Relevant culinary qualifications and training.

Why Sodexo?

Working with Sodexo is more than a job; it's a chance to be part of something greater.

Belong in a company and team that values you for you.

Act with purpose and have an impact through your everyday actions.

Thrive in your own way.

We also offer a range of perks, rewards and benefits for our colleagues and their families:

Unlimited access to an online platform offering wellbeing support

An extensive Employee Assistance Programme to help with everyday issues or life's larger problems, including legal and financial advice, support with work or personal issues impacting your wellbeing

Access to a 24hr virtual GP Service

Sodexo Discounts Scheme, offering great deals 24/7 across popular high street retailers (also open to friends and family)

Save for your future by becoming a member of the Pension Plan

Opportunities to enable colleagues to grow and succeed throughout their career at Sodexo, including a variety of learning and development tools

Bike to Work Scheme to help colleagues to do their bit for the environment whilst keeping fit

Sodexo UK and Irelands enhanced benefits and leave policies

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

Career Level

- Managerial

Candidate Requirements

(Essential)

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

OR Relevant culinary qualifications and training

(Desirable)

- **Ability Skills:** Communications, Customer Service
- **Competency Skills:** Priority Planning, Teamwork
- **Additional Skills:** HACCP