



Sodexo Ireland



#JOB-2472476



Clondalkin, Co. Dublin,



No of positions : 1



Paid Position



39 hours per week



55000.00-60000.00 Euro Annually



29/09/2026



14/10/2026

How to apply

Application Method :

Please apply to the vacancy by the following means:

Address:

<https://www.sodexojobs.co.uk/jobs/head-chef-in-clondalkin-dublin.21081>



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

Sodexo is seeking an experienced Head Chef to lead our kitchen and back-of-house operation at our high-profile client site at in Clondalkin.

This is a fantastic opportunity for a passionate and commercially minded chef who can combine high-quality food, team leadership, innovation and strong operational standards within a busy, high-volume catering environment.

You'll lead a team of 10 kitchen and 8 back-of-house colleagues, supporting the delivery of a high-quality food and hospitality service while ensuring customer satisfaction, financial performance and compliance.

Key Responsibilities

Lead and manage the kitchen and back-of-house team, creating a positive and collaborative team culture.

Deliver consistently high-quality food across a high-volume operation.

Develop innovative food offers, promotions and new products in line with market trends.

Maximise food and beverage sales opportunities across the site.

Manage food costs, labour costs, margins and other operational expenses to meet budget and GP targets.

Ensure compliance with all health & safety, food hygiene, company and client standards.

Maintain excellent customer and client relationships and respond positively to feedback and complaints.

Oversee hospitality and event requirements, including regular themed food events.

Recruit, train, motivate and develop team members, including performance reviews and appraisals.

Manage rotas, overtime, absence and other employee-related costs effectively.

Ensure all operational documentation and systems are completed accurately and on time.

Work closely with the Catering/Business Manager and wider site team to achieve operational and financial objectives.

Represent Sodexo at client meetings when required.

Lead by example and continuously look for opportunities to improve the food offer and customer

experience.

About You

We're looking for an experienced senior chef who can demonstrate:

A proven track record in a similar senior kitchen or Head Chef role.

Strong experience leading and developing a high-performing kitchen team.

Excellent high-volume cooking and food production skills.

A genuine passion for fresh, quality food and culinary innovation.

Experience developing food offers, promotions, theme days and new concepts.

Strong commercial and financial awareness, including understanding of P&L and food/labour costs.

Experience working within a standards, compliance or highly regulated environment.

Excellent communication, organisation and time-management skills.

The ability to remain calm and effective under pressure.

Strong customer and client focus.

Experience delivering hospitality and functions to a high standard.

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.

- **Sector:** other service activities

Career Level

- Not Required

Candidate Requirements

(Essential)

- **Minimum Experienced Required (Years):** 1
- **Minimum Qualification:** No Qualification

(Desirable)

- **Ability Skills:** Catering, Communications, Creativity, Manual
- **Competency Skills:** Problem Solving, Teamwork, Time Management, Working on own Initiative