



Sodexo Ireland



#JOB-2473062



Dublin,



No of positions : 1



Paid Position



39 hours per week



50000.00 Euro Annually



01/10/2026



15/10/2026

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.21185>



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

Head Chef

Location: Clondalkin, Dublin

Salary: €50,000 per annum

Contract: Permanent, Full Time

Are you a passionate Head Chef who thrives on culinary innovation, team leadership and delivering exceptional food? Sodexo is looking for an experienced Head Chef to lead the food offering at Microsoft CAB, creating high-quality dining experiences while driving standards, developing talent and introducing fresh food concepts.

This is an exciting opportunity to bring your creativity and leadership to a dynamic workplace dining environment.

Key Responsibilities

Lead the kitchen team, ensuring consistently high standards of food quality, taste and presentation.

Develop innovative menus and food concepts that reflect customer needs, seasonal trends and health and wellness priorities.

Oversee daily kitchen operations, including menu planning, food ordering, stock control and service delivery.

Recruit, train and develop the kitchen team, creating a positive culture focused on performance and continuous improvement.

Ensure compliance with food safety, HACCP, hygiene, COSHH and health and safety standards.

Manage kitchen budgets, food costs, labour costs and stock to achieve financial targets.

Monitor customer feedback and continuously improve the food and hospitality offering.

Support the delivery and development of hospitality services across the site.

About You

Proven experience as a Head Chef or in a senior kitchen leadership role.

Strong people-management skills, with a passion for developing and motivating a team.

A creative approach to menu development, food presentation and culinary innovation.

Excellent knowledge of food safety, HACCP and kitchen health and safety requirements.

Strong organisational, time-management and budget-management skills.

Ability to work under pressure while maintaining high standards and customer satisfaction.

A flexible, proactive approach with a commitment to continuous improvement.

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

- **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)

(Desirable)

- **Ability Skills:** Catering, Customer Service
- **Competency Skills:** Management, Priority Planning, Time Management, Working on own Initiative
- **Additional Skills:** HACCP