



VALSHAN UNLIMITED COMPANY



#JOB-2473481



Cliff House Hotel, Middle Road, Dysert,  
Ardmore, Co. Waterford, P36 DK38



No of positions : 1



Paid Position



40 hours per week



45000.00 Euro Annually



05/10/2026



02/11/2026

## How to apply

### Application Method :

Not available



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online



## Sous Chef – Pastry & Bakery

### 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

Valshan Unlimited Company is seeking a talented and passionate Sous Chef – Pastry & Bakery with experience in preparing a wide range of European and Western-style pastries, desserts, cakes, and baked products.

#### Key Responsibilities:

Oversee and coordinate the daily operation of the pastry and bakery section, ensuring efficient preparation, production, and service.

Prepare, bake, and present a wide range of pastries, desserts, cakes, tarts, breads, and other baked products to consistently high standards.

Supervise pastry and bakery preparation and production, including doughs, batters, creams, fillings, sauces, mousses, custards, breads, and decorative elements.

Develop and test new pastry and bakery items, including desserts, cakes, breads, seasonal products, and presentation concepts, in collaboration with the Head Chef.

Ensure all pastry and bakery products are prepared in accordance with approved recipes, portion controls, baking temperatures, presentation standards, and quality requirements.

Monitor and maintain high standards of taste, texture, freshness, appearance, consistency, and overall product quality.

Coordinate daily mise-en-place and ensure the pastry and bakery section is fully prepared and organised ahead of service.

Supervise and support junior chefs and kitchen staff working within the pastry and bakery section, providing practical guidance and training where required.

Monitor production levels, ingredient usage, portion control, and food waste to support efficient kitchen operations and cost control.

Assist with stock control, including checking, rotating, storing, and monitoring pastry and bakery ingredients and specialist supplies.

Ensure pastry and bakery equipment, ovens, mixers, refrigeration units, and workstations are used safely, maintained correctly, and kept in good working order.

Maintain full compliance with food safety, hygiene, allergen-control, HACCP, and sanitation requirements.

Support the Head Chef in maintaining kitchen standards and ensuring smooth coordination between the pastry and bakery section and the wider culinary team.

**Requirements:**

At least 5 years of professional experience working as a Pastry Chef or in a similar pastry and bakery role within a restaurant, hotel, bakery, or professional kitchen environment.

A relevant culinary qualification, certificate, or diploma in Pastry, Baking, Culinary Arts, or a related field is preferred.

Strong practical knowledge of pastry preparation, baking techniques, dessert production, cake decoration, and presentation.

Experience preparing a range of European and Western-style pastries, desserts, cakes, breads, and baked products.

Good knowledge of ingredients, recipes, portion control, baking temperatures, and food presentation standards.

Ability to work independently and manage the pastry section efficiently during preparation and service.

Flexibility to work evenings, weekends, and public holidays where required.

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

**Career Level**

- Experienced [Non-Managerial]