



LA BELLE VIE LIMITED



#JOB-2473576



ENCORE CAFE, Unit 2, The Merrion Sc,
Merrion Road, Dublin 4, D04 HE06



No of positions : 1



Paid Position



39 hours per week



36605.00 Euro Annually



06/10/2026



03/11/2026

How to apply

Application Method :

Not available



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to view this ad
online



Commis 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

Job Title: Commis Chef

Company: La Belle Vie Ltd

Location: Unit 2, The Merrion Shopping Centre, Merrion Rd, Dublin 4, D04 HE06

Working Hours: 39 hours per week

Salary: €36,605 per annum (Gross Basic Salary)

Contract Type: Full-time, 2-Year Fixed-Term Contract

About Us:

La Belle Vie is a traditional Irish brunch and specialty café located in the heart of Dublin 4 at The Merrion Shopping Centre. We are currently seeking a talented and passionate Commis Chef to join our established culinary team. We pride ourselves on delivering high-quality, freshly prepared traditional Irish breakfast, contemporary brunch dishes, homemade baked goods, and daily specials using locally sourced Irish ingredients.

Key Responsibilities:

Prepare, cook, and present menu items including traditional Irish breakfasts, gourmet brunch dishes, poached eggs, specialty sandwiches, and daily specials to high quality standards.

Assist senior chefs with daily food preparation, kitchen setup, and smooth line execution during peak morning and lunch service hours.

Ensure strict compliance with all Food Hygiene, Food Safety, and Health & Safety regulations across all prep stations.

Handle raw ingredients safely, manage food storage, and practice portion control to minimize food waste.

Maintain clean and sanitized work areas, kitchen equipment, and storage spaces at all times.

Collaborate effectively with kitchen team members and front-of-house staff to maintain fast, efficient ticket times.

Requirements & Qualifications:

Minimum 2 years of proven kitchen experience in a busy café, brunch, or casual dining establishment.

Strong practical experience in breakfast/brunch service and short-order cooking.

Relevant qualification in Culinary Arts or Hospitality Management is desirable, or equivalent professional kitchen experience.

Solid working knowledge of HACCP guidelines and food safety standards.

Excellent stamina and ability to thrive in a fast-paced peak brunch environment.

Strong communication skills and full fluency in English.

How to Apply:

Interested applicants are invited to submit their CV by email to encorecafe@outlook.com or apply directly via this portal.

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

Career Level

- Experienced [Non-Managerial]

Candidate Requirements

(Essential)

- **Minimum Experienced Required (Years):** 2

(Desirable)

- **Ability Skills:** Catering, Communications
- **Competency Skills:** Problem Solving, Teamwork
- **Additional Skills:** HACCP