



HENRY'S BISTRO LIMITED



#JOB-2473615



Market Street, Clonroad Beg., Ennis, Co.
Clare,



No of positions : 1



Paid Position



39 hours per week



36606.00 Euro Annually



06/10/2026



03/11/2026

How to apply

Application Method :

Please apply to the vacancy by the following means:

Phone : 0871499274



Open your camera
app & point here
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

Henry's Bistro Ltd T/A Henry's Bistro and wine bar at Market Street, Ennis, Co. Clare is looking for a commis chef .

This is an exciting opportunity for a culinary professional with a passion for quality food and creativity. You will be responsible for preparation and presentation of our menu ensuring high standards of food hygiene, and maintaining a well-organised, efficient kitchen.

Key Responsibilities:

Ensuring smooth Kitchen operations, service and consistent food quality.

Enforce food safety and hygiene practices in line with HACCP guidelines.

Monitoring food and waste control.

Maintain a clean, compliant, and professional kitchen environment.

Requirements:

Minimum 2 years previous experience in similar capacity.

Excellent organisational and time management skills.

Strong working knowledge of HACCP and food safety standards.

Experience in modern and busy kitchen environment.

Salary: €36,606 per annum.

Hours: 39 hours per week.

Location: Market Street, Clonroad Beg Ennis, Co Clare, V95 HYT6

Please reply with CV to : dyeung333@gmail.com

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

Career Level

- Experienced [Non-Managerial]