



Sodexo Ireland



#JOB-2473789



Co. Dublin,



No of positions : 1



Paid Position



39 hours per week



€65000.00 Euro Annually



06/10/2026



21/10/2026

How to apply

Application Method :

Please apply to the vacancy by the following means:

Address:

<https://www.sodexojobs.co.uk/jobs/operations-manager-in-dublin.21338>



Open your camera app & point here to view this ad online



Operations Manager

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

Location: Dublin, Ireland

Salary: Up to €65,000 plus Sodexo benefits

Contract Type: Full Time, Permanent

About the Role

We are seeking an experienced Operations Manager to lead the delivery of soft facilities services.

This is a senior leadership role with a strong focus on Quality, Health & Safety, cleaning, hygiene and compliance. You will lead a large and diverse workforce, ensuring services are delivered to consistently high standards while maintaining a strong culture of safety, quality and continuous improvement.

The role will also oversee the onsite food service operation, ensuring that food is produced and delivered in line with the required food safety and HACCP standards.

Key Responsibilities

Lead and manage cleaning, hygiene and wider soft services operations across the site.

Drive a strong Quality, and Health & Safety culture, ensuring services are delivered to the required standards.

Ensure full compliance with HACCP, Health & Safety and audit requirements, maintaining a constant state of audit readiness.

Lead, manage and develop a large onsite workforce, driving high performance, accountability and employee engagement.

Act as the primary point of contact for the client, building strong relationships and managing service delivery expectations.

Oversee budgets, labour and consumables, with responsibility for P&L and cost control.

Manage audits, risk and compliance documentation across the site.

Identify and implement improvements to cleaning standards, operational efficiency and overall service delivery.

Work closely with the wider site and client teams to ensure services support the operational requirements of a busy manufacturing environment.

Drive innovation and identify opportunities to bring added value to the client and customers.

About You

We are looking for an experienced senior operational leader with a strong background in pharmaceutical, manufacturing or another highly regulated environment.

The key requirements for this role include

Strong experience in Quality and Health & Safety.

Proven experience leading and developing large teams.

Strong experience managing cleaning, hygiene or wider soft services operations.

A strong understanding of HACCP, cleaning standards and compliance requirements.

Experience managing large-scale operations in an environment where safety and quality are critical.

Strong commercial awareness, including experience managing budgets, labour costs and P&L.

Excellent leadership and people management skills, with the ability to develop managers and build high-performing teams.

Strong client-facing, communication and stakeholder management skills.

A proactive approach, with the ability to identify opportunities for improvement and drive change.

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.

- **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:** Administration, Interpersonal Skills
- **Competency Skills:** Collaboration, Teamwork
- **Additional Skills:** HACCP