



Sodexo Ireland



#JOB-2474057



Co. Cork,



No of positions : 1



Paid Position



39 hours per week



50000.00 Euro Annually



07/10/2026



21/10/2026

How to apply

Application Method :

Please apply to the vacancy by the following means:

URL :

<https://www.sodexojobs.co.uk/jobs/chef-manager-in-cork.21398>



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



Chef 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: Cork, Republic of Ireland

Salary: €50,000 per annum

Contract: Permanent, Full Time

About the Role

We are looking for an experienced and passionate Chef Manager to lead our catering operation at Pfizer Ringaskiddy.

This is a hands-on leadership role for a chef who takes pride in delivering high-quality food, exceptional service and consistently high standards. You will lead and support the kitchen team, oversee the full food cycle from delivery through to service, and ensure that catering services are delivered safely, efficiently and to the required client standards.

You will also play a key role in supporting the day-to-day operation of the unit and deputising for the Business Manager when required.

Key Responsibilities

Lead and manage the kitchen team to deliver excellent food and service.

Plan weekly menus and ensure all food and supply requirements are ordered on time.

Maintain the highest standards of food quality, hygiene, preparation, presentation and service.

Ensure allergen and HACCP documentation is completed accurately and on time.

Manage food costs, labour costs and expenditure within agreed budgets.

Ensure stock is correctly stored, organised and rotated.

Drive the daily use of the Leanpath Waste Management System and actively reduce food waste.

Ensure all food preparation and production complies with company standards and procedures.

Maintain compliance with Health & Safety, hygiene, fire, COSHH and site requirements.

Monitor equipment to ensure it is safe, maintained and fit for use.

Support continuous improvement and identify opportunities to enhance the catering service.

Build and maintain excellent relationships with clients and customers.

Respond professionally to customer feedback, compliments and complaints.

Support recruitment, induction, training, development and performance management of the kitchen team.

Lead regular team briefings and ensure staff maintain a positive, friendly and professional approach.

Support the achievement of service level agreements, KPIs, audit standards and client satisfaction targets.

What We're Looking For

We're looking for a confident and commercially aware Head Chef with proven experience leading a kitchen team.

You will ideally have:

Proven experience managing and leading a kitchen team.

Strong knowledge of the catering industry and awareness of current developments and innovations.

Excellent budgeting and financial management skills.

Experience working within a standards-driven or compliance-focused environment.

A strong customer-service mindset.

Excellent communication and negotiation skills.

Creativity, personal innovation and a genuine passion for food.

Experience implementing and driving company initiatives.

Relevant culinary qualifications and training.

- **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)

OR culinary qualifications and training

(Desirable)

- **Ability Skills:** Catering, Creativity, Customer Service
- **Competency Skills:** Time Management, Working on own Initiative