



MILLIE MAC LIMITED



#JOB-2474073



155B , Rathgar Rd, Rathmines, Dublin 6, D06
DD42



No of positions : 1



Paid Position



39 hours per week



36610.00-40905.00 Euro Annually



08/10/2026



05/11/2026

How to apply

Application Method :

Not available



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Head 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

Millie Mac Limited (tribecoffee6) based at 155B Rathgar Rd, Rathmines , is looking for a skilled and passionate Head chef to join their culinary team. The ideal candidate will be responsible for daily food preparation, maintaining high hygiene standards, and ensuring that all dishes leaving the kitchen meet agreed quality and presentation standards.

Key Responsibilities:

Minimum of five years experience making breakfast .

Early morning shifts and must be flexible to work weekends.

Prepare daily food items in accordance with HACCP quality and safety standards.

Maintain kitchen hygiene and ensure compliance with health and safety regulations.

Ensure all dishes leaving the kitchen meet high-quality presentation standards.

Minimize food wastage and manage kitchen stock efficiently.

Supervise and train junior and new kitchen staff

Estimate daily production needs and manage stock levels responsibly.

Check the quality of raw and cooked food to ensure it meets the required standards.

Assist in the development of daily and seasonal menu items.

Operate and maintain kitchen equipment in line with health and safety procedures.

Foster a positive and creative working environment with a focus on continuous improvement.

Requirements:

Proven 5 years' experience as a Head chef or in a similar role.

Strong knowledge of food safety and hygiene regulations (HACCP).

Ability to work in a fast-paced environment and handle multiple tasks efficiently.

Excellent teamwork, communication, and leadership skills.

Passion for high-quality food and presentation.

Strong attention to detail and organizational skills.

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

Career Level

- Professional