



Company Details Confidential



#JOB-2475844



Unit C3, Block C, Bettystown Town Ctr,
Bettystown, Co. Meath, A92 YW2K



No of positions : 3



Paid Position



39 hours per week



36605.00 Euro Annually



20/10/2026



17/11/2026

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

Employer: GS Fresh Foods Limited

Trading As: Smoke N Spice

Place of Work: Unit C3, Block C, Bettystown Town Centre, Triton Road, Co. Meath, A92 YW2K

Company Address: MACE Black Bull, Dublin Road, Drogheda, A92 EPH2

Employment Type: Full-time, Permanent

Working Hours: 39 hours per week

Annual Salary: €36,605

Weekly Salary: €703.94

Hourly Rate: €18.05

Job Description

GS Fresh Foods Limited, trading as Smoke N Spice, is seeking an experienced and motivated Head Chef to lead its kitchen team at Unit C3, Block C, Bettystown Town Centre, Triton Road, Co. Meath, A92 YW2K.

The successful candidate will be responsible for overseeing daily kitchen operations, planning menus, supervising kitchen staff, maintaining food quality and ensuring that all dishes are prepared and served to a consistently high standard. The Head Chef will also manage stock, control food costs and ensure compliance with food safety, hygiene and health and safety regulations.

Key Duties and Responsibilities

Oversee and manage the day-to-day operations of the kitchen.

Plan menus, develop recipes and maintain consistent food quality and presentation.

Prepare, cook and oversee the preparation of dishes to a high standard.

Supervise, coordinate and train kitchen staff, including assigning duties and organising work schedules.

Monitor portion control, food quality and consistency across all dishes.

Manage stock levels, food ordering, storage and stock rotation.

Monitor food costs, control wastage and ensure efficient use of ingredients.

Ensure compliance with food safety, hygiene and health and safety procedures.

Maintain a clean, organised and safe kitchen environment.

Coordinate kitchen activities with front-of-house staff to ensure efficient service.

Monitor kitchen performance and address operational issues promptly.

Ensure that dishes are prepared and served within appropriate timeframes, particularly during busy service periods.

Requirements

3–5 years' experience in a professional kitchen, including relevant supervisory or kitchen management experience.

Previous experience as a Head Chef, Sous Chef or in a similar senior kitchen role is an advantage.

Experience in Indian, Asian, Nepalese, Thai or other restaurant cooking is desirable.

A relevant qualification in Culinary Arts, Hospitality or Food Preparation is preferred.

Strong knowledge of food preparation, cooking techniques, menu planning and presentation.

Good understanding of food safety, hygiene and kitchen health and safety standards.

Experience in stock management, food costing, portion control and waste reduction.

Strong leadership, staff supervision and team management skills.

Excellent organisational, communication and time-management skills.

Ability to work under pressure and maintain high standards of food quality and service.

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

Career Level

- Experienced [Non-Managerial]

Candidate Requirements

(Essential)

- **Minimum Experienced Required (Years):** 3
- **Minimum Qualification:** Level 4 (incl Leaving Certificate/ Leaving Certificate Applied/ Leaving Certificate Vocational Programme)

(Desirable)

- **Ability Skills:** Catering, Communications, Customer Service, Hospitality
- **Competency Skills:** Leadership, Problem Solving, Teamwork, Time Management