



Sodexo Ireland



#JOB-2476457



Co. Dublin,



No of positions : 1



Paid Position



40 hours per week



15.50 Euro Hourly



22/10/2026



05/11/2026

How to apply

Application Method :

Please apply to the vacancy by the following means:

URL :

<https://www.sodexojobs.co.uk/jobs/commis-chef-in-d20-v256.22033>



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

Full Time

40 hours per week

Monday to Friday, 10:00am – 6:30pm

€15.50 per hour

Opportunities for career development

Plus our Sodexo employee benefits package

The King's Hospital School, Lucan Road Old, Dublin 20, D20 V256

Delivering quality food with care

Sodexo is looking for a reliable and motivated Commis Chef to join our catering team at The King's Hospital School.

Working as part of the kitchen team, you'll support the preparation and service of fresh, nutritious meals while maintaining consistently high standards of food quality, hygiene and safety.

What you will do

Assist with the preparation, cooking and presentation of meals

Support the kitchen team with daily food preparation and service

Follow menus, recipes and portion control standards

Maintain high standards of food hygiene, HACCP and Health & Safety

Follow procedures for allergens and special dietary requirements

Assist with stock control, storage and stock rotation

Maintain a clean, organised and safe kitchen environment

Work collaboratively with colleagues to deliver an efficient catering service

What you will bring

Previous experience in a professional kitchen or catering environment is desirable

Relevant culinary training or qualifications are an advantage

Knowledge of food hygiene, HACCP and allergen requirements

Good attention to detail and pride in food quality and presentation

Strong communication and organisational skills

A reliable, professional and team-focused approach

A willingness to learn, develop and support the wider catering team

Sodexo and our clients are committed to safeguarding and promoting the welfare of children and adults within a regulated activity. This role will require applicants to undergo screening appropriate to the post, including checks with past employers and the Garda Vetting.

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.

We also offer a range of perks, rewards and benefits for our colleagues and their families:

Unlimited access to an online platform offering wellbeing support

An extensive Employee Assistance Programme to help with everyday issues or life's larger problems, including legal and financial advice, support with work or personal issues impacting your wellbeing

Access to a 24hr virtual GP Service

Sodexo Discounts Scheme, offering great deals 24/7 across popular big-brand retailers

Save for your future by becoming a member of the Pension Plan

Opportunities to enable colleagues to grow and succeed throughout their career at Sodexo, including a variety of learning and development tools

Bike to Work Scheme to help colleagues to do their bit for the environment whilst keeping fit

Sodexo UK and Irelands enhanced benefits and leave policies

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

Career Level

- Entry Level

Candidate Requirements

(Essential)

- **Minimum Experienced Required (Years):** 1

(Desirable)

- **Ability Skills:** Administration, Interpersonal Skills
- **Compentency Skills:** Collaboration, Teamwork
- **Additional Skills:**HACCP