

Job description

Coláiste UISCE is a busy all day kitchen serving quality meals 4 times a day to staff and students.

We are now looking to recruit a Head Chef/Chef who will oversee the running, training and management of the entire kitchen operation.

This is an opportunity for an ambitious Chef to have the combination of a good lifestyle with sociable hours whilst running a busy and thriving kitchen.

Assistance with relocation will be provided, accommodation can be provided with the position if required for an 8 week period. We offer a flexible working week and generous holidays.

The successful candidate will have responsibility for all food production in the college. Duties include but not limited to:

- Menu planning
- Food purchasing
- Standardised Recipes
- Quantifiable waste reduction measures
- Training of all kitchen staff to reach and maintain set standards
- Oversee staff rotas are maintained within agreed budget
- Oversee all areas of Kitchen Hygiene, HACCP and safety protocols

Candidates should have experience in a similar kitchen environment, have excellent communication skills, work well with a team and show exceptional leadership traits. Knowledge of Irish is desirable but not necessary.

Job Types: Full-time, Part-time, Permanent, Fixed term

Salary: €25.00 per hour