

Deli Supervisor

Ref: #JOB-2445096

No of positions: 3

Job Description

JB Business in Kilmallock, Co. Limerick is seeking an experienced Deli Supervisor to lead our deli department. This is an excellent opportunity for a motivated retail or food service professional to step into a key leadership role with full training, subsidised shared accommodation, and a clear progression path into Senior Management.

Starting pay is €15.50 per hour. Subsidised shared staff accommodation is offered in the Kilmallock/Bruree area, with rent between €100 and €150 per week.

We provide comprehensive training in HACCP compliance, food safety, team leadership, and Irish retail standards, along with ongoing professional development.

The role involves supervising the daily running of the deli department, leading and motivating the team, ensuring HACCP and food safety standards are met, monitoring food temperatures and stock rotation, managing waste, overseeing merchandising and presentation, and handling customer queries professionally. You will report directly to Senior Management and play a key part in driving the department's performance.

Key Requirements

Valid EU passport or legal right to work in Ireland

Good level of spoken English (interviews conducted in English)

Previous supervisory or team-leader experience in a deli, food service, or retail setting

Working knowledge of HACCP and food safety legislation

Strong leadership, organisational, and communication skills

Self-motivated with high attention to detail and standards

Reliable, hands-on, and able to lead by example

✨ What We Offer:

✔ €15.50 per hour starting pay

Subsidised shared accommodation (€ 100-€150 per week)

Full training in HACCP, food safety, team leadership, and Irish retail standards

Stable, full-time role with clear progression path to Senior Management

Friendly rural community in Co. Limerick

Support obtaining a PPS number and opening an Irish bank account on arrival

Internal leadership development and ongoing professional growth

EURES ESPAÑA. Síguenos en:



Key Responsibilities

- Supervising daily activities of the deli team and delegating tasks effectively
- Leading by example in customer service, hygiene, and food preparation standards
- Ensuring full compliance with HACCP regulations and Health & Safety legislation
- Monitoring food temperatures, stock rotation, and minimizing waste
- Overseeing merchandising, presentation, and cleanliness of the deli area
- Managing deliveries and stock control accurately
- Handling customer queries and complaints professionally
- Supporting and training new team members as they settle in
- Reporting performance, incidents, and operational issues to Senior Management

Application Details

Submit CV in English, qualifications and proof of experience to Gavin.Caird@welfare.ie and a copy to pcpmixto.eures@sepe.es with the Ref: **#JOB-2445096**, Deli Supervisor

Deadline 2 June 2026

AYUDAS EURES A LA MOVILIDAD LABORAL

Infórmate de las ayudas económicas para acudir a la entrevista y/o para el posterior traslado al país de destino si resultas contratado. Requisitos y trámites a seguir en: Planes específicos de movilidad de EURES en los que participa España (Targeted Mobility Scheme):
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Para más información contacta con el/la Consejero/a EURES de tu provincia:
<https://www.sepe.es/HomeSepe/Personas/encontrar-trabajo/empleo-europa/consejeros.html>