



THREE STAR QUALITY FOODS LIMITED



#JOB-2357527



C/o Apache Pizza., Quay Road, Carrick-On-Shannon, Co. Leitrim, N41 X376



No of positions : 1



Paid Position



39 hours per week



34000.00 Euro Annually



02/10/2024



30/10/2024

How to apply

Application Method :

Not available



Open your camera app & point here to view this ad online



Chef de Partie

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

Three Start Quality Foods Limited is recruiting for a full-time Chef de Partie with minimum 3 years of experience in preparing mainly Indian/Mughlai Curries and Tandoori dishes for their Fresh Curries business. We prepare Fresh Curries on Demand as per the set recipes for our multi-ethnic customer base.

We need an all-rounder chef who can prepare curry and tandoori dishes, both if required.

Experienced chef with the knowledge and right attitude. An interview in person or on Zoom is must.

Roles and Responsibilities/Job Description:

1. Prepare and cooking for high quality curry dishes.
2. Prepare and cook food according to recipes, quality standards, presentation. standards, and food preparation checklist.
3. Prepare ingredients for cooking, including portioning, chopping, and storing food.
4. Wash and peel fresh fruits and vegetables.
5. Test foods to determine if they have been cooked sufficiently.
6. Clean and disinfect kitchen area, tables, tools, knives, and equipment used for cooking.
7. Check and ensure the correctness of the temperature of appliances and food.
8. Follow all company policies including Health & Safety policies and procedures.
9. Comply with all HACCP legislation and documentation.
10. Follow all set up and close down procedures.
11. Control cost by minimising waste.
12. Report maintenance needs, accidents, injuries, and unsafe work conditions to manager.
13. Complete safety training and certifications arranged by the company and as required by the laws.

Key skills required:

1. 3 years' experience in preparing Indian curry dishes
2. Approachable with excellent people skills.
3. High level of initiative.

4. Ability to multitask.
5. A desire to progress as Head Chef.
6. Ability to work flexibly under pressure with a positive attitude.
7. Sensible, trustworthy and reliable.

Job Type: Full-time, Permanent

Salary: From €34,000.00 per annum (Minimum €16.77 per hour)

Working Hours: Minimum 39 Hours per week with maximum 8 hours shift

Supplemental pay: * Performance bonus * Tips

Location of work: C/o Apache Pizza, Quay Road, Carrick-on-Shannon, Co Leitrim, N41 X376.

Should be able to easily and reliably commute or plan to relocate before starting work (required)

Education: Leaving Certificate (preferred but not necessary).

Experience: Chef: 3 Years required.

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

Career Level

- Experienced [Non-Managerial]