



Titleridge



#JOB-2400750



33/34 Dame Street, Dublin 2, D02 WY24



No of positions : 1



Paid Position



39 hours per week



34000.00 Euro Annually



23/12/2025



20/01/2026

How to apply

Application Method :

Not available



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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

We are seeking a skilled and passionate Chef de Partie to join our kitchen team. In this role, you will be responsible for managing a specific section of the kitchen, ensuring high standards of food preparation, presentation, and hygiene. You will work closely with the Sous Chef and Head Chef to maintain consistency and quality across all dishes.

Key responsibilities include preparing ingredients, cooking meals to specification, supervising jstaff, and maintaining a clean and organized workstation. You should have an understanding of kitchen operations, excellent time management, and the ability to work in a fast-paced environment.

The ideal candidate will have previous experience in a similar role, a culinary qualification, and a genuine passion for food and hospitality.

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

Career Level

- Experienced [Non-Managerial]

Candidate Requirements

(Essential)

- **Minimum Experienced Required (Years):** 2

(Desirable)

- **Ability Skills:** Communications, Customer Service
- **Competency Skills:** Decision Making, Leadership
- **Specialising In:** preparation and cooking of food
- **Languages:** English B2-Upper intermediate
- **Proximity Locator Distance:** 20 Kilometres