



Ballygarry Estate, Hotel & Spa Limited



#JOB-2402023



Ballygarry Estate Hotel Spa, Leebrook, Tralee,
Kerry, V92W279



No of positions : 2



Paid Position



39 hours per week



34000.00 Euro Annually



10/07/2025



07/08/2025

How to apply

Application Method :

Please apply to the vacancy by the following means:

Email : hr@ballygarry.com



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

As a Chef de Partie you will be expected to support the Sous and Head chef in maintaining the kitchens excellent reputation and to provide Ballygarry Estate, Hotel & Spa standards of service to all customers in an attentive and courteous manner in accordance with current legislation.

You will be responsible for the preparation, cooking and serving of food according to recipes and as directed. Check on a daily basis food preparation regarding portion size, quality and quantity as laid down in the receipt index. Check all food deliveries are to specification. Remaining up to date with the latest culinary trends and create ideas into efficient and consistent implementation. Write creative menus making use of existing and observing margins. Provide explanations of menu items to restaurant team. Delegating tasks to Demi Chefs and Commis Chefs and checking that they are carried out in the correct manner. Plan business and check advanced bookings. Set up assigned work stations. Maintain high standards of cleanliness as you work. Store food correctly and observe proper stock rotation. Perform in a professional and courteous manner with all customers (internal and external). Maintain good colleague relations and motivate colleagues. Ensure that training on a one-to-one basis has been carried out and comprehended. Ensure all hygiene regulations and HACCP are adhered to at all times. Comply with statutory and legal requirements for Health & safety, Fire, Hygiene and employment. Attend and participate in hotel management meetings when required and to attend training. You must be totally flexible in your position and may be required to carry out other tasks as directed by the manager.

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

Career Level

- Experienced [Non-Managerial]