



GROUNDSEL LIMITED



#JOB-2403212



Brook Lodge Hotel, Monsignor O'Flaherty,
Killarney, Co. Kerry, V93 EY48



No of positions : 1



Paid Position



39 hours per week



34000.00 Euro Annually



18/07/2025



15/08/2025

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

Chef de Partie – The Eviston Collection, Killarney

Location: Killarney, Co. Kerry, Ireland

Employment Type: Full-time, Permanent

About The Eviston Collection

The Eviston Collection is a proud, family-run hospitality group at the heart of Killarney, comprising The Eviston House Hotel, The Danny Mann Pub, Brook Lodge Hotel, Killeen House Hotel, and Rozzers Restaurant. We are renowned for our warm Irish welcome, exceptional guest experiences, and a vibrant culinary scene across our properties.

The Role

We are seeking an ambitious and talented Chef de Partie to join our dynamic kitchen team. As Chef de Partie, you will oversee a specific section of the kitchen, ensuring the highest standards of food quality, presentation, and hygiene. You will work closely with our Head Chef and be part of a passionate team delivering memorable dining experiences for our guests.

Key Responsibilities

Take charge of a designated section (e.g., grill, pastry, vegetables, fish) and ensure smooth, efficient operations.

Prepare, cook, and present dishes to the highest standard, following the direction of the Head and Sous Chefs.

Collaborate in menu planning and contribute creative ideas for new dishes and presentations.

Maintain inventory, manage stock rotation, and ensure the adequacy of supplies in your section.

Uphold all health, safety, and hygiene standards at all times.

Mentor and support junior kitchen staff, fostering a collaborative and positive environment.

Ensure your work area remains clean and organized throughout service.

Requirements

Minimum 1 year, experience in a Chef de Partie or similar role within a busy kitchen environment.

Formal culinary training or relevant qualifications preferred.

Excellent knowledge of various cooking methods, ingredients, and kitchen equipment.

Strong organizational and time management skills; ability to multitask and work efficiently under pressure.

Creativity, attention to detail, and a genuine passion for food and hospitality.

Strong communication and interpersonal skills; a team player.

Flexibility to work evenings, weekends, and holidays as required.

What We Offer

Competitive salary, commensurate with experience.

Opportunities for career progression within a growing hospitality group.

Meals on duty, staff discounts, and free parking.

Supportive, family-oriented work environment in the heart of Killarney.

The chance to work with two fantastic Head Chefs and be part of a team that values innovation and excellence.

How to Apply

Please send your CV and a brief cover letter outlining your experience and why you would be a great fit for The Eviston Collection

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

Career Level

- Experienced [Non-Managerial]