



CLÍSTE CONSULTANTS LIMITED



#JOB-2403404

THE FAIRWAYS HOTEL, The Fairways



Centre, Dublin Road, Dundalk, Co. Louth, A91
E6KC



No of positions : 1



Paid Position



40 hours per week



34871.79 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

Job Title: Chef de Partie

Employer: Fairways Hotel

Location: Fairways Hotel, Dublin Rd, Haggardstown, Dundalk, Co. Louth, A91 E6KC

Minimum Annual Remuneration: €34,871.79

Hours of Work: Full-time, 40 hours per week

Contract Type: Permanent

Job Description

The Fairways Hotel in Dundalk is seeking a skilled and motivated Chef de Partie to join our dynamic kitchen team. This is an excellent opportunity for a culinary professional with a passion for high-quality food and a commitment to excellence in food preparation and kitchen operations.

As Chef de Partie, you will be responsible for running a designated section of the kitchen, contributing to the smooth operation and production of high-standard dishes in line with company policies, safety regulations, and guest satisfaction objectives.

Key Responsibilities

Prepare and present food to high standards in accordance with menu specifications.

Oversee mise-en-place and food preparation for your section.

Ensure accurate plating, portion control, and food rotation procedures.

Maintain hygiene, food safety, and sanitation standards.

Supervise and train junior staff and assist in their development.

Adapt quickly to last-minute changes in reservations or special events.

Collaborate closely with the Sous Chef and Head Chef for smooth kitchen operation.

Maintain section recipe records and food production documentation.

Uphold excellent guest care, especially for VIPs and guests with special dietary needs.

Essential Requirements

Fully qualified chef or minimum 5 years' experience in a similar position.

Strong knowledge of food safety and HACCP procedures.

High attention to detail and excellent culinary presentation skills.

Flexible, reliable, organised, and a strong team player.

Passion for high standards and continuous improvement in a kitchen environment.

What We Offer

Competitive salary of €34,871.79

Supportive and inclusive team environment

Ongoing training and development opportunities

Staff meals and uniform provided

Opportunities for career progression within the hotel

How to Apply

Please submit your CV [here](#). Applications are welcome from all qualified candidates.

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

Career Level

- Experienced [Non-Managerial]