



Mount Juliet Estate



#JOB-2406581



Mount Juliet Estate, Mount Juliet,
Thomastown, Co. Kilkenny, R95 E096



No of positions : 1



Paid Position



40 hours per week



To be Confirmed



11/08/2025



08/09/2025

How to apply

Application Method :

Please apply to the vacancy by the following means:

URL :

<https://api.occupop.com/shared/job/commis-pastry-chef-ae0ed>



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



Commis Pastry Chef

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

Mount Juliet Estate, a Marriott Autograph Collection, is a 5* Resort, set in 500 acres of rich and historic Irish countryside. Whether it is the elegant grandeur of a magnificent Georgian Manor House or the chic sophistication of Hunter's Yard, our two residences draw on centuries of local Irish heritage to weave a rich tapestry of vibrant stories. We are proudly certified as a Fáilte Ireland Outstanding Employer, and we warmly welcome you to add your own experience to Mount Juliet Estate's ever evolving story.

We are currently recruiting for a Commis Pastry Chef to join the prestigious culinary team at our Michelin-starred Lady Helen Restaurant. Lady Helen is Mount Juliet Estate's Michelin-starred fine dining restaurant, led by Executive Chef John Kelly, and renowned for its refined modern Irish cuisine, seasonal tasting menus, and elegant service within the historic Georgian Manor House. This is an exciting opportunity for a passionate and career-focused individual looking to advance their skills in pastry within a fine dining environment.

The Role:

As a Commis Pastry Chef, you will support the Senior Pastry Chefs in the preparation and presentation of all pastry, bread, and dessert items to the highest standards. You will play a key part in maintaining the Michelin-level excellence for which Lady Helen is renowned.

Key Duties & Responsibilities:

Assist with daily mise en place and preparation of desserts, pastries, and baked goods.

Maintain high standards of cleanliness and hygiene in the pastry section.

Support senior chefs by following instructions precisely and reliably.

Cooperate with HACCP standards and ensure food safety protocols are adhered to at all times.

Take initiative within your section and contribute to consistent, high-quality output.

Ensure a courteous, professional, and team-oriented working environment.

Learn and grow in your role through structured guidance and training.

The Ideal Candidate Will:

Have a minimum of 1 year of professional kitchen experience, ideally in a high-end hotel or fine dining restaurant.

Be passionate about pastry arts with a strong desire to learn and grow.

Demonstrate excellent organisation skills and strong attention to detail.

Possess good communication skills and basic to fluent English.

Be willing to work flexible shifts, including weekends.

Have knowledge of HACCP and best practices in kitchen hygiene.

Display initiative and a commitment to excellence.

Benefits Include:

Competitive Salary

Staff Meals on Duty

Uniform Provided

Complimentary Access to the Health Club

Training & Continuous Professional Development

International Marriott Hotel Discounts

Employee Assistance Program

This is an excellent opportunity for an experienced individual to progress their career within a 5* Luxury Estate with a supportive and ambitious employer. We look forward to hearing from you!

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

- Experienced [Non-Managerial]