



Mount Juliet Estate



#JOB-2406604



HUNTER'S YARD, Mount Juliet, Thomastown,  
Co. Kilkenny, R95 T2PK



No of positions : 1



Paid Position



39 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/chef-de-partie-5c9b3>



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

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 Failte Ireland Outstanding Employer, and we warmly welcome you to add your own experience to Mount Juliet Estate's ever evolving story.

We have a fantastic vacancy for a Chef De Partie to join our team at our Hunter's Yard property.

### Key Duties And Responsibilities

Display excellence in food preparation and service

Work effectively as part of a team

Ensure a professional, friendly and courteous service

Ensure that health and safety standards are met within the kitchen

Be responsible for all culinary dishes that are prepared in their section. You must be very knowledgeable about your specialize.

Give Direction within their section, as well as reliably carry out orders handed down to them by the sous chef or head chef. You should also be able to take responsibility of your section and support the kitchen in the absence of the Senior Chefs.

Guest Relations where appropriate

Have thorough knowledge and understanding of all standards of performance and delivery within your department.

#### Requirements

Experience as a Chef in a similar position within a professional, busy 4 or 5 star kitchen environment

Strong knowledge of HACCP and food safety procedures

Experience in a variety of cuisines

Strong attention to detail, ability to multi-task

#### Benefits Include

Competitive Pay

International Hotel discounts on Marriott Hotels

Staff Meal on duty

Uniform

Training & Continuous Professional Development

Complimentary Health Club Access

This is an excellent opportunity for you to progress their career in the luxury hotel industry with a supportive and ambitious employer. We look forward to hearing from you!

- **Sector:** other service activities

#### Career Level

- Experienced [Non-Managerial]