



GATHER & GATHER IRELAND LIMITED



#JOB-2408118



Co. Dublin,



No of positions : 8



Paid Position



37.5 hours per week



16.00-18.00 Euro Hourly



20/08/2025



17/09/2025

## How to apply

### Application Method :

Please apply to the vacancy by the following means:

Email : Pat.Meehan@gatherandgather.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

Full Job Description:

Food Production:

To prepare and, where necessary, serve all food to the highest standard and in line with the Gather & Gather style

To develop and plan menus that are in line with client and customer expectations at the relevant Gather & Gather site

To produce food in a timely fashion to ensure smooth service to the customers

To ensure that all appropriate ingredients are available for the menus being prepared and where necessary identify shortages and instigate action to source ingredients

To assist in developing and producing new service styles and food concepts

To communicate with the relevant parties all requirements for planned menus and order necessary ingredients

Kitchen Finance:

Plan menus and prepare food in order to minimise wastage

Use equipment carefully to avoid breakage

Assist in weekly and monthly stock-takes as directed

To assist in the costing of dishes and menus and work to deliver the GP in the related site

Health & Safety:

To understand and comply with Gather & Gather and statutory health, hygiene and safety, quality standards including COSHH and HACCP ensuring all tasks are carried out in accordance these standards

To ensure equipment and food temperature readings are taken and recorded on a daily basis

To ensure all food is labelled and dated in fridges and freezers

Wear the correct uniform and safety shoes as directed and maintain uniform items appropriately.

Report any equipment and/or building fabric faults and any hygiene, health and safety hazard to the Head Chef or General Manager.

**Customer Service:**

To maintain a professional and friendly image with the client and customers at the relevant site

Work effectively with all colleagues at the relevant site to ensure excellent customer service

Attend to customer needs in a polite and helpful manner providing assistance where necessary in line with the Gather & Gather style

Be up to date with customer needs and tastes and communicate any ideas to the Head Chef/

Company Chef

**Occasional Responsibilities:**

To attend training courses and attend Gather & Gather meetings when necessary

To act as a resource to the General Manager, Exec Chef, Head Chef, Sous Chef or Company Chef and

Food Development Director.

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

**Career Level**

- Experienced [Non-Managerial]

**Candidate Requirements**

(Essential)

- **Minimum Experienced Required (Years):** 2
- **Minimum Qualification:** Level 4 (incl Leaving Certificate/ Leaving Certificate Applied/ Leaving Certificate Vocational Programme)

(Desirable)

- **Ability Skills:** Catering, Communications, Customer Service, Hospitality
- **Competency Skills:** Collaboration, Flexibility, Initiative, Teamwork
- **Languages:** English C1-Advanced