



TIMBERTOES UNLIMITED COMPANY



#JOB-2409351



Treacys West County Hotel, Limerick Road,  
Ennis, Co. Clare, V95 C9CT



No of positions : 1



Paid Position



39 hours per week



34000.00 Euro Annually



28/08/2025



25/09/2025

## How to apply

### Application Method :

Please apply to the vacancy by the following means:

Email : [res@twcennis.com](mailto:res@twcennis.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

We are seeking an experienced Chef de Partie to join the team at Timbertoes Unlimited Company t/a Treacys West County Hotel, Clare Road, Ennis, Co. Clare. This is a full-time role in a busy hotel kitchen, offering a gross basic annual salary of €34,000 based on a 39-hour week, rostered 5 days over 7, including evenings, weekends, and public holidays as required.

#### Job Description

The Chef de Partie will take responsibility for a designated section of the kitchen and ensure the consistent preparation and presentation of high-quality dishes to hotel standards. Duties include preparing, cooking, and plating food; supervising Commis Chefs and Kitchen Porters; and supporting the Sous Chef and Head Chef in menu planning, stock management, and daily operations. The role requires strict adherence to HACCP and food safety procedures, maintaining hygiene standards, and ensuring all allergen protocols are followed. The Chef de Partie will contribute to the smooth running of service for restaurant, banqueting, and conference operations and will be expected to work flexibly across sections when needed.

#### Key Duties and Responsibilities

Prepare, cook, and present dishes to consistently high standards.

Manage a kitchen section, ensuring organisation, efficiency, and cleanliness.

Supervise and train junior staff, ensuring quality and teamwork.

Contribute to menu development, daily specials, and seasonal dishes.

Maintain strict compliance with HACCP, food hygiene, and allergen management.

Monitor stock levels, assist with ordering, and reduce waste through proper storage and rotation.

Maintain a safe and clean working environment in line with health and safety requirements.

Work flexibly across sections to meet business needs.

#### Key Requirements

Recognised culinary qualification (e.g. FETAC Level 5, City & Guilds, or equivalent) OR a minimum of 2 years' proven experience as a Chef de Partie in a busy hotel or restaurant kitchen.

Strong knowledge of HACCP, food hygiene regulations, and allergen protocols.

Ability to work under pressure while maintaining high standards of quality and consistency.

Excellent teamwork, communication, and leadership skills.

Flexibility to work shifts including evenings, weekends, and public holidays.

This position is open to applicants of all nationalities, subject to valid permission to work in Ireland.

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

#### Career Level

- Experienced [Non-Managerial]