Castletroy Park Hotel

#JOB-2409482

Castletroy Park Hotel & Suites, Dublin Rd, Castletro, Limerick, Co. Limerick, V94 Y0AN

No of positions : 3

Paid Position

40 hours per week

34881.60 Euro Annually

28/08/2025

25/09/2025

How to apply

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

To assist the Head Chef in the smooth running of the Kitchen ensuring that all areas of the Kitchen are maintained to the standards required by the Hotel. To co-ordinate and execute training of Commi Chefs and Apprentices. To be able to motivate staff. To maintain a safe, hygienic and healthy working environment. To cook any food in a daily basis according to business requirements for the kitchen.

MAIN RESPONSIBILITIES

• To maintain good employee relations.

• To ensure proper portion control, taste and quality as per standard recipes.

• To ensure that the high standards of cleanliness are maintained in all areas of the kitchen, such as machinery, small kitchen equipment, floors and fridges, to ensure a sufficient supply of china etc for service and banqueting.

• Accidents and sickness to be reported to the Head Chef / Sous Chef as per company policy.

• To ensure that training for all kitchen staff, including apprentices is carried out as requested by the Head Chef and to coordinate together with the Head Chef / Sous Chef, training sessions with Commi Chefs and Apprentices in the kitchen operation.

• To ensure all guest requests are met or suitable alternatives suggested instead i.e. special dietary needs, VIP's, special requests.

• To constantly liaise with all food & beverage departments to ensure all guest requests are attended to efficiently while meeting and exceeding standards.

• To be aware of hotel promotions, corporate promotions or special activities going on in the hotel.

• To check on daily basis food preparation, individual costs, quality, quantity inventories and portion control.

• Together with the Head Chef, plan menus and recipes and test samples.

• Together with the Head Chef, establish job methods and supervise on a regular basis, and correct if necessary, cooking standards: to maintain a high quality of food and service on a daily

basis.

- To inspect daily, all fresh food received to ensure the quality is maintained.

- To observe the legal requirements in respect of Health and Safety and employment laws.

- To report any problems re: failure of machinery and small equipment to the Head Chef / Sous Chef.

- To instruct on the correct usage of kitchen equipment and machinery and to check that this is carried out in the correct manner by all kitchen employees as set out by the Health and Safety regulations and correct the usage if necessary.

- To inspect daily all food stores and refrigerated areas under his /her control and suggest, where necessary, correct storage methods to comply with regulations to avoid spoilage and ensure regular turnover of food items.

- To ensure that the standards set by the Company's Policy and procedures regarding personal hygiene are maintained by all kitchen staff.

- To report complaints immediately to the Head Chef.

- To attend monthly departmental meetings.

- To check daily function sheets, that all mise en place is done and all ingredients are ordered.

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

Career Level

- Experienced [Non-Managerial]

Candidate Requirements

(Essential)

- **Minimum Experienced Required (Years):** 2

- **Minimum Qualification:**Level 6 (incl Higher Advanced Certificate & National Craft Certificate)

(Desirable)

- **Ability Skills:** Catering, Hospitality

- **Compentency Skills:** Time Management, Working on own Initiative

- **Languages:** English C1-Advanced