



SUN & MOON LIMITED



#JOB-2410806



INDIE SPICE, Burgundy House, Forster Way,
Swords, Co. Dublin, K67 E4A8



No of positions : 2



Paid Position



39 hours per week



34000.00-36000.00 Euro Annually



05/09/2025



03/10/2025

How to apply

Application Method :

Please apply to the vacancy by the following means:

Email : taqui@indiespicegrill.ie



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

Sun & Moon Limited T/a Indie Spice, are currently recruiting qualified and experienced Chef De Partie - Indian Cuisine.

The Chef De Partie position is a vital position. You will be head of your work station and reporting to Head Chef or Sous Chef. You will be responsible for your stations overall day-to-day operation.

Co-ordination with other Chefs and working closely with the Head Chef, management and restaurant teams to

delivering a high-quality, fresh food while performing a professional service for our customers.

The ideal candidates must possess a 4 year's working experience in Indian cuisine, preferably in a fast-paced busy environment.

This is an exciting opportunity for a self-motivated and career-oriented individual with a can-do attitude, to progress their career in the hospitality industry.

An excellent remuneration package is available for the successful candidate.

This is a full-time permanent job and requires working on weekends. 39 hours weekly.

Annual remuneration is €34000.00 and other benefits.

Chef De Partie is mainly in charge of their food station preparation.

Purchasing and storage of foods goods.

Assisting the Head Chef when it comes to writing menus and creating new recipes.

Must meet our customer requirements for producing high-quality food.

Perform food preparation effectively.

Assist Head Chef in the cooking process and ensure all dishes are prepared within the time.

Monitoring and recording all HACCP and food safety compliance.

Ensure all dishes leaving the kitchen are prepared to the approved standard of presentation.

Avoid unnecessary wastage,

Observe proper portion planning and control and act in a cost-effective, responsible manner.

Ensure excellent food hygiene practice is observed from storage through to preparation and service.

Ensure the kitchen equipment is in working order; report any maintenance issues to your Head Chef.

Co-Ordinate with all departments from the kitchen to the Restaurant Manager and senior management.

Manage effectively to all suppliers, manage inventory, and build rapport.

Applicant must have a minimum of 4 years experience as an Chef De Partie in reputable Indian Cuisine/Restaurant. Should have min 3/4 year experienced in Indian cuisine working as a Commis Or DCDP (Demi Chef De Partie) Assistant/Commis Chef.

A professional qualification would be a distinct advantage.

Must be standards-driven and detail-orientated.

An excellent knowledge of Indian Cuisine, Food Safety Hygiene and HACCP.

Must have the ability to multi-task in a fast-paced environment.

Must be flexible to work and available for weekends.

Must have a good command of the English language.

Must have excellent self-presentation. Innovative and creative approach.

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

Career Level

- Experienced [Non-Managerial]

Candidate Requirements

(Essential)

- **Minimum Experienced Required (Years):** 4
- **Minimum Qualification:** Level 7 (incl Diploma & Ordinary Bachelor Degree)
- **Additional Skills:** HACCP , Manual Handling

(Desirable)

- **Ability Skills:** Analytical, Customer Service
- **Competency Skills:** Initiative, Teamwork