



DELA FOODS LIMITED



#JOB-2412535



DELA, 51 Dominick St Lwr, Galway, Co.

Galway, H91 E3F1



No of positions : 1



Paid Position



40 hours per week



42000.00 Euro Annually



17/09/2025



15/10/2025

How to apply

Application Method :

Not available



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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

Job Title: Chef de Partie

Company: Dela Foods Limited

Address: 51 Dominick Street Lower, Galway, H91 E3F1

Hours: 40 hours, Full-time

Location: 51 Dominick Street Lower, Galway, H91 E3F1

Salary: €42,000 per annum

Requirements:

Previous experience working as a Chef de Partie or in a similar professional kitchen role.

Strong knowledge of food safety, hygiene standards, and HACCP procedures.

Proven ability to work efficiently under pressure in a fast-paced kitchen environment.

Excellent teamwork skills, with the ability to communicate effectively with colleagues and management.

Passion for food and a creative approach to menu development and presentation.

Strong organisational skills, with the ability to manage a kitchen section and coordinate workflow.

Ability to mentor and support junior kitchen staff, fostering a positive and productive environment.

Flexibility to adapt to changing menus, special requests, and seasonal variations.

Attention to detail and commitment to maintaining high-quality standards in all dishes.

Duties:

Prepare and present dishes to a consistently high standard, ensuring taste, appearance, and quality meet the restaurant's expectations.

Manage a specific section of the kitchen efficiently, maintaining organisation, cleanliness, and workflow.

Assist the Head Chef and Sous Chef with menu planning, development, and daily service, contributing innovative ideas and seasonal inspirations.

Contribute new ideas, perspectives, and culinary expertise to enhance the menu, guest offering, and

overall dining experience.

Train, mentor, and support junior kitchen staff, including Commis Chefs, fostering skill development, teamwork, and motivation.

Ensure compliance with HACCP, food hygiene, and safety regulations at all times.

Monitor stock levels, assist with ordering, and implement strategies to minimise food waste and control costs.

Work collaboratively across the kitchen team to maintain high standards, consistency, and efficiency during service.

Take responsibility for quality control of ingredients, dishes, and kitchen equipment

Assist in creating and testing new recipes, specials, and seasonal menus.

Handle kitchen challenges proactively, including equipment issues, staffing shortages, or service pressures.

Maintain accurate records of production, inventory, and wastage, supporting operational reporting.

Demonstrate professionalism and leadership, setting a positive example for the kitchen team.

Ensure smooth handover between shifts, providing clear communication to colleagues on pending tasks or special instructions.

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

Career Level

- Experienced [Non-Managerial]