



THE WINE TAVERN



#JOB-2412926



THE WINE TAVERN, 39 Saint Lukes Cross,  
Cork, Co. Cork, T23 WP97



No of positions : 1



Paid Position



40 hours per week



34882.00 Euro Annually



19/09/2025



17/10/2025

## How to apply

### Application Method :

Please apply to the vacancy by the following means:

Email : [thewinetavern@gmail.com](mailto:thewinetavern@gmail.com)



Open your camera  
app & point here  
to view this ad  
online



## Chef

### 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 – ST Luke's Wine Tavern, Cork (Full-time, Permanent)

Salary:

€34,881.60 per annum

40 hours per week

Start date: October 16th 2025

Location:

St Lukes Wine Tavern, 39 Wellington Road St Luke's Cork, Ireland

About Us:

St Lukes Wine Tavern is a tapas restaurant in cork offering an exciting menu inspired by Spanish and Mediterranean flavours. We pride ourselves on fresh, locally sourced ingredients and a warm, team-oriented kitchen environment.

Key Duties & Responsibilities:

Prepare and cook menu dishes to a consistently high standard

Oversee one section of the kitchen (e.g., cold platter, hot grill, vegetable station)

Ensure mise en place is ready for service each day

Maintain strict hygiene and health & safety standards in line with HACCP

Train and mentor junior kitchen staff and commis chefs

Collaborate on menu development and daily specials

Skills & Experience Required:

Minimum 2 years' experience as a Chef de Partie in a busy restaurant environment

Solid knowledge of Mediterranean and tapas cuisine

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

Excellent teamwork, communication and leadership skills

HACCP and food safety certification (or willing to obtain immediately)

Qualifications:

Relevant culinary qualification (FETAC Level 5/6 or equivalent) preferred but not essential with strong demonstrable experience

How to Apply:

Please email your CV and cover letter to [thewinetavern@gmail.com](mailto:thewinetavern@gmail.com) with the subject line "Chef de Partie Application".

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

### Career Level

- Professional

### Candidate Requirements

(Essential)

- **Minimum Experienced Required (Years):** 5
- **Minimum Qualification:** Level 5 (incl Leaving Certificate/ Leaving Certificate Applied/ Leaving Certificate Vocational Programme)

(Desirable)

- **Ability Skills:** Catering, Communications, Hospitality
- **Competency Skills:** Decision Making, Flexibility, Initiative, Teamwork
- **Additional Skills:** HACCP
- **Driving Licence:** None:

- **Languages:** English C1-Advanced
- **Proximity Locator Distance:** 40 Kilometres