



Powerscourt Hotel Resort and Spa



#JOB-2416624

Sugarloaf Ventures Limited t/a, Powerscourt



Hotel, Powerscourt Estate,, Enniskerry, Co.

Wicklow,



No of positions : 1



Paid Position



40 hours per week



34882.00 Euro Annually



15/10/2025



12/11/2025

How to apply

Application Method :

Please apply to the vacancy by the following means:

Email : aisling.healy@powerscourthotel.com



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



Demi 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

Oversee daily kitchen operations, including planning, preparation, setup, and quality food production in accordance with menu standards and plating guidelines. Train, direct, and supervise Line Cooks, ensuring adherence to recipes, standards, and sanitation procedures. Maintain kitchen organisation and cleanliness, ensuring compliance with state health regulations and hotel policies.

Key Requirements:

Experience & Certification: Minimum 2 years as a Line Cook in a 4/5-star hotel or restaurant with a valid food handling certificate.

Technical Skills: Proficient in all line stations; able to follow, adjust, and expand recipes accurately.

Communication & Math: Clear English communication (spoken and written) and basic math competency.

Work Quality & Efficiency: Strong attention to detail, speed, accuracy, and the ability to perform under pressure.

Physical & Environmental Readiness: Capable of handling heavy items, working long shifts in hot/noisy conditions and maintaining coordination and sensory quality checks.

Teamwork & Leadership: Effective in training, supervising, motivating, and collaborating with staff to maintain a cohesive team.

Coordinate with Sous Chef/Executive Chef on assignments, production schedules, and menu updates.

Ensure efficient workflow by assigning prep and production tasks, monitoring performance, and assisting during peak service periods.

Manage inventory and food costs by tracking supplies, minimizing waste, and ensuring proper storage and labeling.

Oversee opening and closing duties, including setup, breakdown, and maintenance of workstations, tools, and equipment.

Support kitchen operations beyond the line, including banquets, off-premise functions, and development of new menu items.

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

Career Level

- Experienced [Non-Managerial]