



DOJO HEALTH LIMITED



#JOB-2416869



13-18 City Quay, Dublin 2, D02 ED70



No of positions : 1



Paid Position



39 hours per week



34000.00 Euro Annually



17/10/2025



14/11/2025

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

Employer: DOJO HEALTH LIMITED T/A AS ONE

Location: 13 – 18 City Quay, Dublin 2, D02 ED70

Salary: €34,000 p.a.

Weekly Hours: 39 hrs

Responsibilities:

- Daily food preparation, meeting the quality and standards of HACCP.
- Responsible for maintaining the hygiene of the kitchen
- Ensure all dishes leaving the kitchen are prepared and presented to agreed standards.
- Avoid unnecessary wastage.
- Supervision and training of junior and new kitchen staff.
- Estimating the daily production needs, avoiding unnecessary wastage.
- Manage stocks in a responsible manner.
- Check the quality of raw and cooked food products to ensure that standards are met.
- Assist in developing daily and seasonal menu items.
- Operate and maintain all equipment of the kitchen following H&S procedures.
- Ensuring a friendly working environment where creativity, continuous improvement, and constructive criticism are standard.

Requirements:

- 2 years' experience as Chef de Partie in a busy kitchen.
- Ability to showcase available local and seasonal ingredients.
- HACCP knowledge and experience.
- **Sector:** accommodation and food service activities

Career Level

- Experienced [Non-Managerial]