



Company Details Confidential



#JOB-2418049



NEW EMPIRE, 72 Rathmines Rd Lwr, Dublin
6, D06 DH21



No of positions : 1



Paid Position



39 hours per week



34000.00 Euro Annually



26/11/2025



24/12/2025

How to apply

Application Method :

Please apply to the vacancy by the following means:

Email : hu87955@gmail.com



Open your camera
app & point here
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online



Chef de Partie - Asian Cuisine Specialist

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

We are looking for a creative and dedicated Chef de Partie with a specialization in Asian cuisine to run a specific section of our busy kitchen. You will be responsible for preparing, cooking, and presenting dishes to the highest standard, ensuring consistency and authenticity in every plate. The ideal candidate is a team player with a deep understanding of Asian flavours, ingredients, and cooking methods, and a commitment to maintaining our kitchen's excellence and hygiene.

Key Responsibilities

Food Preparation & Cooking:

- Take full responsibility for a specific section (e.g., Wok Station, Dim Sum, Grill, Sauces) during service.
- Prepare and cook authentic Asian dishes according to established recipes and standards, with a focus on flavour, texture, and presentation.
- Expertly handle key Asian ingredients, including various noodles, rice, fresh herbs, spices, and sauces (soy, fish sauce, hoisin, oyster sauce, etc.).
- Ensure all mis-en-place is prepared to a high standard and in a timely manner for each service.

Quality & Consistency:

- Maintain consistent taste, portion size, and presentation for all dishes from your section.
- Conduct regular tasting checks and collaborate with the Sous Chef and Head Chef to refine dishes.
- Uphold the authenticity and integrity of our Asian menu offerings.

Kitchen Operations:

- Monitor and manage stock levels for your section, informing the Senior Chefs of any shortages.
- Adhere to all health, safety, and food hygiene regulations, including HACCP procedures.
- Maintain impeccable cleanliness and organisation of your workstation and the overall kitchen.
- Contribute to a positive, efficient, and collaborative team environment.

Qualifications, Skills & Experience

Essential Requirements:

- Proven experience as a Chef de Partie or Demi Chef de Partie in a professional kitchen, with a

specific focus on Asian cuisine.

- A solid understanding of various Asian cooking techniques (e.g., stir-frying, steaming, deep-frying, roasting) and regional flavour profiles.
- Ability to work efficiently and calmly under pressure during busy service periods.
- Strong knowledge of food safety and hygiene standards (HACCP certified is a plus).
- A passion for food, creativity, and a keen eye for detail and presentation.
- Excellent teamwork and communication skills.
- Flexibility to work evenings, weekends, and holidays as required.

Desirable Qualities:

- Culinary qualification in Asian Cuisine or a relevant apprenticeship.
- Experience in making fresh dim sum, hand-pulled noodles, or complex Asian sauces from scratch.
- Knowledge of working with specialized Asian kitchen equipment.

What We Offer

- A competitive annual salary of €34,000.
- A guaranteed 39-hour work week with a structured roster.
- Opportunities for professional development and career progression within a growing company.
- Staff meals on duty.
- A dynamic and supportive team environment in a popular, modern restaurant.

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

Career Level

- Experienced [Non-Managerial]