



Company Details Confidential



#JOB-2418610



The Parnell Centre, Parnell Street, Dublin 1,
D01 K5N8



No of positions : 1



Paid Position



39 hours per week



34000.00 Euro Annually



31/10/2025



28/11/2025

How to apply

Application Method :

Not available



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



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

About the Company

Sashimir Sushi Limited is a dynamic and authentic Japanese restaurant located in the heart of Dublin City.

We specialise in fresh sushi, sashimi, and Asian fusion cuisine, offering an exceptional dining experience that combines traditional techniques with contemporary presentation.

To support our growing kitchen team, we are seeking an experienced and motivated Chef de Partie to join us.

The ideal candidate will bring creativity, precision, and passion for Japanese and modern Asian cuisine, contributing to the consistent high quality that defines the Sashimir brand.

Main Responsibilities

Prepare, cook, and present dishes to company standards within your assigned section.

Support the Head Chef and Sous Chef in daily kitchen operations.

Ensure food is prepared and served in line with hygiene, quality, and presentation standards.

Maintain cleanliness and organisation in all kitchen areas, following HACCP and food safety guidelines.

Assist in stock control, portion management, and waste reduction.

Collaborate with the kitchen team to ensure smooth and timely service.

Contribute ideas for menu improvements and daily specials, especially in sushi and Asian cuisine.

Candidate Profile

Minimum 2 years' experience as a Chef de Partie or similar role in a professional kitchen.

Experience in Japanese or Asian cuisine is a strong advantage.

Strong understanding of food safety, knife skills, and preparation techniques.

Excellent teamwork, communication, and time management skills.

Ability to work efficiently under pressure while maintaining high standards.

Must be available to work on-site in Dublin for 39 hours per week.

Benefits

Competitive salary of €34,000 per year for 39 hours per week.

Opportunity to work in a reputable and growing Japanese restaurant in central Dublin.

Supportive and multicultural team environment.

Training and career progression opportunities within the hospitality industry.

How to Apply

Please send your CV to Rafael at rfsamir90@hotmail.com

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

Career Level

- Experienced [Non-Managerial]