



DUNMORE HOUSE HOTEL LIMITED



#JOB-2420882



DUNMORE HOUSE HOTEL, Muckross,  
Ardfield, Co. Cork, P85 HC03



No of positions : 1



Paid Position



39 hours per week



34000.00-37000.00 Euro Annually



11/12/2025



08/01/2026

## How to apply

### Application Method :

Please apply to the vacancy by the following means:

Email : miriam@dhh.ie



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



## Chef de Partie - Casual Dining

### 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

This position offers the opportunity to master your craft in a diverse culinary environment, running your own section whilst contributing to our varied service offerings – from intimate fine dining to large-scale banqueting and relaxed bar food service.

#### Ideal Candidate Profile

We are seeking a skilled, passionate culinary professional who takes pride in their craft and thrives in a dynamic, quality-focused kitchen environment. This role offers excellent exposure to diverse culinary styles in a unique Irish coastal setting.

#### Why This Opportunity Is Perfect For You

- Michelin Guide Experience: Develop your skills in a Michelin-listed establishment, mastering refined techniques and elevated culinary standards that will enhance your professional credentials.
- Build versatility across multiple service styles – from precise fine-dining plating to high-volume banquet execution and casual bar food service.
- Take full responsibility for your own section, developing leadership skills and demonstrating your ability to maintain consistent excellence during service.
- Work with exceptional produce from our permaculture kitchen gardens, exploring seasonal Irish ingredients and bringing your own culinary perspective to menu development.

#### Who Will Excel In This Role

- Chefs with fine-dining or luxury hotel experience who are passionate about precision, consistency and culinary excellence
- Professionals who thrive on variety – comfortable with both intimate fine-dining service and high-volume event execution
- Detail-oriented individuals who take pride in their section and maintain exceptional standards throughout service
- Team players who communicate effectively and contribute positively to kitchen culture

#### Required Skills & Qualifications

- Minimum 3 years' experience as CDP or equivalent in a quality kitchen environment
- Fine-dining or luxury hotel kitchen experience strongly preferred
- Professional culinary qualifications or certified formal training
- Strong English language skills
- Proven ability to run a section independently during busy service
- Excellent knife skills and classical cooking techniques
- Relevant food safety certifications
- Ability to work efficiently under pressure whilst maintaining quality standards

#### Desired Qualities

- Genuine passion for culinary excellence and seasonal, organic produce
- Strong attention to detail with consistent execution standards
- Professional pride in your work and your section
- Excellent organisational and time-management skills
- Team-oriented approach with positive communication skills

#### Casual Dining Focused CDP

- Primary responsibility for bar food and casual dining service
- Emphasis on consistency, speed, and volume
- Experience with high-volume service and varied menu offerings
- Support fine-dining and banqueting services as needed

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

#### Career Level

- Experienced [Non-Managerial]

#### Candidate Requirements

(Essential)

- **Minimum Experienced Required (Years):** 3
- **Minimum Qualification:** Level 5 (incl Leaving Certificate/ Leaving Certificate Applied/ Leaving Certificate Vocational Programme)

(Desirable)

- **Ability Skills:** Catering, Hospitality, Interpersonal Skills
- **Competency Skills:** Flexibility, Initiative, Teamwork, Time Management
- **Additional Skills:** HACCP
- **Languages:** English C2-Master (Fluent)