



REALMSIDE LIMITED



#JOB-2421181



119-127 The Coombe, The Liberties, Dublin 8,
D08 W3X7



No of positions : 1



Paid Position



39 hours per week



Competitive



18/11/2025



16/12/2025

How to apply

Application Method :

Not available



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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

The Hyatt Centric Hotel (Realmside Limited) is delighted to invite applicants for the position of Chef De Partie.

This is a unique opportunity to showcase your culinary skills with a recently new brand to the Irish Market. Working within the highly respected Hodson Bay Group, and with the impressive support of the Hyatt Partnership, explore this exciting journey with us in introducing and establishing the Hyatt Centric, The Liberties Dublin, as a leading hotel in the Capital.

Take the journey with us to discover who you are and what you can achieve.

Role responsibilities include:

Assist the Head Chef with the overall running of the kitchen

To oversee and aid in the preparation, cooking and presentation of food in the restaurant

Monitoring food and waste control

Ensuring consistently great food production, in line with the high quality standards expected

Assist with the enforcement of health and safety standard within the kitchen

Ensures that customers are served quality food and in a manner that is timely

Monitor to ensure food quality, presentation and safety standards are being adhered to

Adhere to HACCP regulations at all times

Support your fellow kitchen staff in observing appropriate systems of hygiene during food preparation and storage

To ensure all necessary mise en place are ready prior to service

Requirements:

Previous 2 years experience is required for this role

Have previous experience working within hotels is desirable

Have a passion for and genuine interest in food

Ability to work as part of a team

Strong communication skills

Eager to learn and progress

Be able to work under pressure in a busy kitchen

Have good knowledge of HACCP procedures and regulations

In return we offer excellent employee benefits including:

Complimentary gym membership

Discounted hotel & spa rates in our sister hotels

Up to 50% discounts in Hyatt hotels worldwide

Free meals on duty

Uniforms

The chance for further career development and training opportunity.

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

Career Level

- Experienced [Non-Managerial]