



Company Details Confidential

#JOB-2421224

MATT THE MILLER LTD., 1 John Street

Lower, Kilkenny, Co. Kilkenny, R95 PY7D

No of positions : 2

Paid Position

40 hours per week

To be Confirmed

06/01/2026

03/02/2026

## How to apply

### Application Method :

Please apply to the vacancy by the following means:

Email : [info@mattthemillers.com](mailto:info@mattthemillers.com)



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

Reporting to the Head Chef, the Chef de Partie will support the chef and kitchen team in providing excellent quality food.

#### Chef de Partie Responsibilities

Include:

Preparing menus in collaboration with colleagues

Ensuring adequacy of supplies at the cooking stations

Preparing ingredients that should be frequently available (vegetables, spices etc.)

Job brief

We are looking for a professional Chef de Partie to amaze the patrons of our establishment with excellent cooking according to the chef's recipes and specifications. Your work will be an important factor to a client's contentment. The ultimate goal is to expand our clientele and reputation to ensure long-term success.

#### Responsibilities

Prepare menus in collaboration with colleagues

Ensure adequacy of supplies at the cooking stations

Prepare ingredients that should be frequently available (vegetables, spices etc.)

Follow the guidance of the executive or sous chef and have input in new ways of presentation or dishes

Put effort in optimizing the cooking process with attention to speed and quality

Enforce strict health and hygiene standards

Help to maintain a climate of smooth and friendly cooperation

#### Requirements

Proven experience in a Chef de Partie role (Essential)

Excellent use of various cooking methods, ingredients, equipment and processes

Ability to multitask and work efficiently under pressure

Knowledge of best cooking practices

Job Types: Full-time, Permanent

Experience: Chef de Partie: 1 year (required)

Work Location: In person

Benefits: food allowance, flexible shifts, bike to work scheme, employee assistance programme

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

### **Career Level**

- Experienced [Non-Managerial]