



The Royal Dublin Golf Club



#JOB-2422489



ROYAL DUBLIN GOLF CLUB, N Bull Island

Nature, Dublin 3, D03 P768



No of positions : 1



Paid Position



40 hours per week



34882.00 Euro Annually



27/11/2025



25/12/2025

How to apply

Application Method :

Not available



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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

Job Title: Chef de Partie

Employer: The Royal Dublin Golf Club

Location: North Bull Island, Dollymount, Dublin 3 - D03P768

Salary: €34,882 p.a.

Weekly Hours: 40 hrs

Role Overview:

The Chef de Partie supports the Head Chef in the effective, safe, and high-quality operation of the Club kitchen. This includes responsibility for food preparation, consistency of standards, stock management, HACCP compliance, and contributing to menu development. Working closely with the Head Chef, the Chef de Partie will help ensure that all dishes leaving the kitchen meet the standards expected at The Royal Dublin Golf Club.

Key Responsibilities:

Food Preparation & Service:

- Prepare all food items to the highest standard in accordance with the Club's Standard Operating Procedures (SOPs) and menu specifications.
- Ensure consistency in taste, quality, portion control, and presentation across all dishes.
- Support smooth service during busy periods, Club competitions, and social events.

Food Safety & Compliance:

- Adhere to all HACCP requirements, maintaining full compliance in line with food safety legislation and Club standards.
- Maintain a clean, organised, and hygienic workstation at all times.
- Participate in ongoing food-safety training and ensure proper recording of temperature checks, deliveries, and traceability documentation.

Stock & Kitchen Operations:

- Assist with stock control, including rotation, labelling, monitoring of waste, and reporting of shortages to the Head Chef.
- Handle deliveries, ensuring products are checked, stored safely, and used efficiently.
- Contribute to maintaining equipment, reporting any issues promptly.

Menu Development & Team Support:

- Provide creative input into menu planning with a focus on local, seasonal, and fresh ingredients.
- Support the Head Chef in trialling new dishes and refining menu items.
- Work collaboratively with the kitchen team, fostering a positive and professional working environment.

Requirements of the Role:

- Minimum of two years' experience working as a Chef de Partie in a professional kitchen.
- Strong culinary skills with a proven ability to deliver high-quality dishes consistently.
- Excellent communication, organisation, and teamwork abilities.
- Ability to work both independently and as part of a team.
- Flexibility to work rostered shifts Monday through Sunday, including attendance at major Club golfing and social events.
- Competence in working the pass and delivering dishes precisely as outlined in the SOPs.
- **Sector:** accommodation and food service activities

Career Level

- Experienced [Non-Managerial]