



EU Workforce



#JOB-2422693



Co. Limerick,



No of positions : 1



Paid Position



40 hours per week



17.00 Euro Hourly



27/11/2025



16/12/2025

How to apply

Application Method :

Please apply to the vacancy by the following means:

Email : jobs@euworkforce.ie



Open your camera
app & point here
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online



Chef De Partie (Support With Sourcing Accommodation)

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

Location: Limerick, Ireland

Salary: €17.00 gross per hour (depending on experience — negotiable)

Accommodation: Sourced by employer prior to arrival

A Career Opportunity — Not Just Another Job

A growing hospitality group in Limerick, Ireland, is seeking an experienced Chef de Partie to join their kitchen team. This is an excellent opportunity to advance your career in a thriving culinary environment, with genuine potential for long-term growth.

Key Responsibilities

Prepare, cook, and plate dishes to a high standard.

Take full ownership of your section during service.

Maintain excellent kitchen hygiene and safety standards.

Support junior chefs and collaborate with the kitchen leadership team.

Be involved in menu input, seasonal specials, and new dish ideas.

Maintain consistency in food quality and portion control.

Assist with stock management and ordering when required.

Requirements

Minimum 2-3 years experience as a Chef de Partie

Passion for fresh, seasonal ingredients and quality cooking.

Ability to thrive in a fast-paced kitchen.

Strong communication and organisational skills.

Team player with a positive attitude.

Flexibility to work evenings, weekends, and holidays.

Additional benefits:

Tips shared among the team (according to company policy)

Discounted staff meals

Employee benefits across group venues

Career Progression: Growth opportunities into senior roles as the company expands.

Supportive Team Environment: Work closely with experienced chefs and management who support development.

Start Date: Immediate — Applications Open Now

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

Career Level

- Professional

Candidate Requirements

(Essential)

- **Minimum Experienced Required (Years):** 3
- **Minimum Qualification:** No Qualification

(Desirable)

- **Ability Skills:** Catering, Creativity, Hospitality, Interpersonal Skills
- **Competency Skills:** Flexibility, Teamwork, Time Management, Working on own Initiative