



Company Details Confidential



#JOB-2423448



SHIPMATES, Duffcarrick, Ardmore, Co.

Waterford, P36 KP64



No of positions : 1



Paid Position



39 hours per week



34000.00 Euro Annually



03/12/2025



31/12/2025

How to apply

Application Method :

Please apply to the vacancy by the following means:

Email : info@point1bh.com



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



Chef De Partie - 1 Position

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

Shipmates Restaurant, Dungarvan Road, Ardmore, Co Waterford-P36KP64 seeking to recruit a chef de partie with 4 years minimum experience in busy professional kitchen. Candidate with pastry experience is preferred .

This is a permanent Full time position,

Working hours- 39 hours per week

Salary- Euro 34,000 per annum.

Requirements - Candidate must have 2 years of Chef De Partie level

experience in a busy professional kitchen.

Role Description: Responsible for the food preparation and cooking as per the shipmates restaurant menu and guidelines; Food Quality – Responsible and accountable for the preparation of all food made as directed by the Executive Chef. Ensuring high standards are consistently met. Assist the Executive Chef in controlling the margin with respect to the purchasing from

suppliers/ kitchen ordering, food preparation, stock control, portion size and menu planning for the full food operation. Cleaning – operate the clean as we go policy, including the personal carrying out of cleaning duties yourself, led by example. Training – supporting the Head chef in training kitchen assistants to the company

standards and procedures. Cooking – to be involved in the preparation, cooking and serving of dishes as per the menu standards. Relationship Management: Ensure open relationships with all levels and departments within the organization. Foster and maintain a good working relationship between all members of the team

regardless of position. Health & Safety – to ensure all HACCP regulations are maintained at all times, along with ensuring health & safety work practices are adhered. Supporting the Executive chef in maintaining all standards are adhered in their absence. Policies and Procedures: Implement any policies determined by the

management team promptly.

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

Career Level

- Experienced [Non-Managerial]

Candidate Requirements

(Essential)

- **Minimum Experienced Required (Years):** 4
- **Minimum Qualification:** Level 6 (incl Higher Advanced Certificate & National Craft Certificate)

(Desirable)

- **Ability Skills:** Catering, Communications, Computer Literacy, Hospitality
- **Competency Skills:** Decision Making, Flexibility, Initiative, Problem Solving
- **Additional Skills:** HACCP