



Sodexo Ireland



#JOB-2423998



Co. Dublin,



No of positions : 1



Paid Position



37.5 hours per week



17.00 Euro Hourly



08/12/2025



05/01/2026

## How to apply

### Application Method :

Please apply to the vacancy by the following means:

URL :

<https://www.sodexojobs.co.uk/jobs/job/Chef-De-Partie/149920>



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



## Chef De Partie - Dublin 1

### 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 Introduction

Full time

37.5hours per week

6:00am - 3:30pm Monday to Friday

€17.00 per hour

Opportunities for career development

Plus our Sodexo employee benefits package

Chef de Partie (CDP)

Dublin 1- Full time

A recipe for success; Serve incredible food, enjoy incredible perks.

At Sodexo, you'll belong in a team and thrive in service. We know that our talented chefs are the key to delivering exceptional service and tasteful experiences for our clients, customers, and employees.

Build a name with big-brand businesses and corporate clients, delivering high-quality nutritious meals for boardroom lunches, executive events, and daily workplace dining. This role calls for a chef who can blend maintaining excellent standards, while working efficiently in a fast-paced, trend-setting, client-focused environment.

We are seeking an exceptional Chef de Partie to join our culinary team at a prestigious and extremely busy high-end corporate office site. Catering for 1,000+ employees daily, our team

delivers high-quality breakfasts, vibrant lunch services, and occasional high-end corporate meeting catering. This is an exciting opportunity for a passionate chef who thrives in a fast-paced, professional environment and takes pride in delivering an outstanding food experience.

What you'll do:

Support the Head Chef with day-to-day food preparation and service.

Work as part of a dynamic team delivering in excess of 1,200 high-quality breakfasts and lunches every day.

Maintain and monitor stock levels, including managing raw goods and tracking expiration dates.

Ensure all dishes are produced, prepared, and presented to the highest standards.

Adhere to all relevant food safety, hygiene, and company standards.

Maintain a clean, organised, and safe working area at all times.

What you'll bring:

Demonstrable experience as a Chef within a high-volume catering environment.

Professional cookery or culinary qualifications (e.g., NVQ, City & Guilds or equivalent).

Strong organisational and time-management skills with the ability to prioritise tasks effectively.

A genuine commitment to delivering exceptional food quality and upholding the highest standards of hygiene and food safety.

A positive attitude, strong team spirit, and passion for great food

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

### Career Level

- Experienced [Non-Managerial]

### Candidate Requirements

(Essential)

- **Minimum Experienced Required (Years):** 1
- **Minimum Qualification:** Level 6 (incl Higher Advanced Certificate & National Craft Certificate)

**OR** Professional cookery or culinary qualifications

(Desirable)

- **Ability Skills:** Catering, Interpersonal Skills
- **Competency Skills:** Collaboration, Teamwork