



CHUTZPAH 919 NEWBRIDGE LIMITED



#JOB-2426354



CAMILE THAI, Unit 10, Newbridge Rtl Pk,
Newbridge, Co. Kildare, W12 E295



No of positions : 1



Paid Position



39 hours per week



36605.00 Euro Annually



30/12/2025



27/01/2026

How to apply

Application Method :

Not available



Open your camera
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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

Chutzpah 919 Newbridge Limited are seeking to recruit a Chef de Partie (Minimum 2 years Experience) to

join our restaurant at Newbridge Retail Park, Newbridge, Co. Kildare

A franchise of Camile Thai Restaurant.

Annual Remuneration: 36605 Euro

Average working hours per week: 39 hrs

Address of job: Newbridge Retail Park, Unit 10, Athgarvan Rd, Kilbelin, Newbridge, Co. Kildare

Role Description: Responsible for the food preparation and cooking of Thai/Indian cuisine as per Chutzpah

919 Newbridge Limited T/A Camile Newbridge's menu and guidelines;

Key Areas of Responsibility

Food Quality – Responsible and accountable for the preparation all food made/sold from the shop, as

directed by the Head Chef. Ensuring high standards are consistently met. Only using Chutzpah 919

Newbridge Limited T/A Camile Newbridge approved recipes.

Food Margin – Assist the Head Chef in controlling the margin with respect to the purchasing from

suppliers/central kitchen ordering, food preparation, stock control applies first in first out system to ensure the

freshness of product, 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,

lead 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 to Chutzpah 919 Newbridge

Limited T/A Camile Newbridge's approved recipes only.

Relationship Management: Ensure open relationships with all levels and departments within the organisation.

Maintain excellent working relationship with head chef, shop manager, EHO and suppliers.

Health & Safety – to ensure all HACCP regulations are maintained at all times, along with ensure health &

safety work practices are adhered.

Supporting Head chef in maintaining all standards are adhered in their absence.

Policies and Procedures: Implement effectively and efficiently any policies determined by the management

team in a timely manner.

Product Development – to liaise with head chef, executive chef and management team in developing new

menu ideas, training your team on new dishes, provide feedback and suggestion on the continuous product

development.

Cost controls: ensure food margins are maintained by using correct portion control to Chutzpah 919 Newbridge Limited T/A Camile Newbridge's recipes. Maintaining all equipments in good working

order to

prevent unnecessary repairs. Personal & Behavioural Specification

Professional Manner – to ensure all dealings with customers, co-workers and management is carried out in

a professional and respectful manner at all times.

Brand Representative – personnel appearance and behaviours to be adhered as directed in the employee

handbook.

Food Safety – at all times behaviours and hygiene practices must ensure food safety as set out in the

HACCP guidelines

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

Career Level

- Experienced [Non-Managerial]