



GOLDEN PHOENIX



#JOB-2426504



GOLDEN PHOENIX, Main Street, Hospital,
Co. Limerick, V35 DX59



No of positions : 1



Paid Position



39 hours per week



34000.00 Euro Annually



02/01/2026



30/01/2026

How to apply

Application Method :

Please apply to the vacancy by the following means:

Email : renguangao@me.com



Open your camera
app & point here
to view this ad
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

A busy restaurant is currently seeking a full time experienced and motivated Asian Cuisine Chef de Partie to join our professional kitchen team. This is a key role responsible for running a designated section and ensuring high standards of food quality, consistency, and hygiene. Key Responsibilities: Prepare, cook, and present dishes according to recipes and standards; Maintain high levels of food quality, presentation; and consistency; Ensure full compliance with food safety and hygiene regulations. Work closely with Head Chef to ensure smooth service.

Requirements

- Minimum 3 years' experience as a Chef de Partie or similar role
- Strong knowledge of kitchen operations and food safety standards
- Ability to work efficiently in a fast-paced environment
- Good communication and teamwork skills

Full-time 39 hrs p/w

Permanent

Annual remuneration €34k +

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

Career Level

- Experienced [Non-Managerial]