



POG FRO-YO LIMITED



#JOB-2426932



PÓG, 1 Island View House, Harbour Road,
Howth, Co. Dublin, D13 Y9P0



No of positions : 2



Paid Position



39 hours per week



34000.00 Euro Annually



05/01/2026



02/02/2026

How to apply

Application Method :

Not available



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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

Pog Fro-Yo Limited is looking for two full-time Chefs de Partie with genuine love for good food to join our team.

The candidates will be responsible for preparing, cooking, and presenting high-quality dishes; Assisting Head Chef and Sous Chef in menu creation and developing dishes, as well as monitoring food and waste control, and ensuring HACCP documentation is kept up-to-date.

The ideal candidates must have the following:

A minimum of 2 years' experience;

Ability to work in a fast-paced environment;

A positive attitude and good work ethic;

High standards of food hygiene, health, and safety.

Passionate about delivering great food and presentation of offering;

Good knowledge of HACCP procedures and regulations

Remuneration is €34k per year, with 39 hours of work per week.

Location of employment:

Pog Howth - 1 Island View House, Harbour Road, Howth, Dublin, D13 Y9P0

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

Career Level

- Experienced [Non-Managerial]