

 WHITEARROW LIMITED #JOB-2427513 THE PAWN SHOP, 15 Dame Street, Dublin 2,

D02 KD74

 No of positions : 1 Paid Position 40 hours per week 35000.00-36000.00 Euro Annually 07/01/2026 04/02/2026

How to apply

Application Method :

Not available



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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

We are looking for a skilled and motivated Chef de Partie to join our team. The ideal candidate has strong attention to detail, takes pride in consistent quality, and thrives in a fast-paced, creative kitchen environment. You will be responsible for running a specific section of the kitchen, maintaining prep standards, and ensuring that every dish leaving your station meets our brand's standards for quality, consistency, and presentation.

Key Responsibilities:

Prepare, cook, and present menu items to company standards.

Manage your station efficiently, maintaining prep lists and daily production levels.

Assist with mise en place and service for all menu items (e.g., pizza toppings, sauces, sides, etc.).

Follow recipes and portion guidelines accurately to maintain cost control and consistency.

Maintain a clean, organized, and compliant work area at all times.

Comply with all HACCP and food safety standards, including temperature logging and allergen management.

Work collaboratively with other chefs and kitchen staff to ensure smooth service.

Support new menu development and seasonal changes where required.

Report maintenance, stock, or quality issues promptly to the Head Chef or Kitchen Manager.

Requirements:

2+ years' experience in a busy kitchen or similar Chef de Partie role.

Strong understanding of food safety and hygiene procedures.

Ability to handle pressure and maintain high standards during peak service.

Excellent communication and teamwork skills.

Positive attitude and passion for quality food and modern cooking.

Flexibility to work evenings, weekends, and public holidays as needed.

Desirable:

Experience with dough preparation, pizza production, or modern casual dining.

HACCP Level 3 or higher certification.

Interest in creative, ingredient-driven menus and continuous learning.

What We Offer:

Competitive pay, commensurate with experience.

Staff meals and discounts across all venues.

Opportunities for training, advancement, and cross-location experience.

A collaborative, forward-thinking kitchen culture focused on quality and innovation.

- **Sector:** other service activities

Career Level

- Managerial