



Raha Indian Cuisine

#JOB-2428097

Multiple Locations

No of positions : 2

Paid Position

39 hours per week

34000.00 Euro Annually

12/01/2026

09/02/2026

How to apply

Application Method :

Not available



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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

Multiple Locations :

- RAHA INDIAN CUISINE, 32 Park Street, Dundalk, Co. Louth, A91 HC42
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Prasad Food Limited T/A Raha Indian Cuisine, a renowned dining destination in Dundalk, is looking for a passionate and dedicated Chef de Partie to join our team. The ideal candidate will have experience in authentic Indian cuisine, demonstrating skill, creativity, and a commitment to maintaining the highest culinary standards.

Duties to include

Preparation and Cooking:

Prepare a wide variety of Indian dishes ensuring consistency and adherence to recipes and presentation standards.

Ensure timely preparation of dishes for service periods without compromising quality.

Menu Collaboration:

Assist the Head Chef and Sous Chef in creating and innovating new dishes and recipes.

Contribute to menu planning and specials based on seasonal and local produce.

Maintain Quality Standards:

Ensure that all dishes are prepared to a high standard in presentation and taste.

Regularly taste and monitor flavors for consistency.

Safety and Cleanliness:

Adhere strictly to hygiene and safety standards as per restaurant and local regulations.

Ensure the kitchen area, equipment, and utensils are always clean and well-maintained.

Training and Development:

Assist in training junior kitchen staff members.

Continuously seek opportunities to further develop culinary skills and stay updated on trends in Indian cuisine.

Minimum 3–5 years of experience in a similar role, preferably with a focus on Indian cuisine.

Formal culinary training or equivalent apprenticeship is an advantage.

Proficient knowledge of traditional and modern Indian dishes and cooking techniques.

Ability to multitask in a fast-paced kitchen environment.

Strong communication skills and ability to work cohesively with a team.

Applicants must be legally entitled to work within Ireland and the EU.

Competitive salary package and benefits

Opportunity for career growth and development

Dynamic and friendly working environment

Interested candidates are invited to send their CV, a brief cover letter, and any relevant portfolio or references to ashwarya@raharestaurant.ie. Minimum salary is €34,000 per annum.

Note: We appreciate the interest of all candidates; however, only those selected for an interview will be contacted.

English preferred.

Reference ID: Chef Raha Dundalk 2026

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

Career Level

- Experienced [Non-Managerial]

Candidate Requirements

(Essential)

- **Minimum Experienced Required (Years):** 3
- **Minimum Qualification:** Level 4 (incl Leaving Certificate/ Leaving Certificate Applied/ Leaving Certificate Vocational Programme)

(Desirable)

- **Ability Skills:** Hospitality, Personal/Social Care
- **Competency Skills:** Collaboration, Decision Making, Initiative, Labouring
- **Additional Skills:** HACCP