



Company Details Confidential



#JOB-2428561



CC ASIAN DELIGHTS, Unit 1, Old Post office,
O'Connor Square, Tullamore, Co. Offaly, R35
KV29



No of positions : 1



Paid Position



39 hours per week



36605.00 Euro Annually



13/01/2026



10/02/2026

How to apply

Application Method :

Please apply to the vacancy by the following means:

Email : cc.asiandelights@gmail.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

CC Asian Delight is expanding and we are looking for an experienced Chef de Partie to join our team. You will be required to supervise the smooth running of a shift on a day to day basis to deliver a quality service on behalf of the Sous Chef. Lead, supervise and motivate the shift team to deliver a high standard of food preparation and service, whilst building and motivating them; Preparing, cooking and presenting dishes within your speciality; Monitoring portion and waste control to keep within budget.

Permanent Full-time with weekends included.

Salary: 36605 p/a

Hours: 39 hours per Week

Location: CC Asian Delights, Old Post Office, O'Connor Square, Tullamore, Co. Offaly. R35 KV29.

Key Responsibilities

Production of all items, with the correct recipe card and procedure, correct quantity and of good quality;

To show support to senior staff, the goals and ideals of the operation, working continually towards the betterment of our customer expectations;

To maintain hygiene and sanitation;

To control the wastage and the costs of your section, and to meet budget specifications; Portion control; Storage of food and provisions; Raw material quality check;

Allocate duties to demi-chef de parties and commis;

In the absence of Sous Chef, ensuring timely and quality service according to service specifications and customer expectations;

Complete any other tasks reasonably requested by the Sous Chef

Supervise ongoing, daily and periodic cleaning activities, ensuring the very highest standards.

Person Specification:

A minimum three years' experience in a similar role with strong knowledge of Asian Food culture.

Great cooking skills;

Good spoken communication skills to produce clear and concise communications to staff at all levels;

Great planning, organisational and time management skills;

Ability to work unsupervised, use own initiative and prioritise tasks;

Fluent in Mandarin and good command of English are a must.

Qualifications:

Food Safety & HACCP Level 3 Certification is required

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

Career Level

- Experienced [Non-Managerial]