



Eskimo Pizza

#JOB-2428787

 Market Square, Wicklow, Co. Wicklow, A67
E048

No of positions : 1

Paid Position

39 hours per week

36800.00 Euro Annually

14/01/2026

11/02/2026

How to apply

Application Method :

Please apply to the vacancy by the following means:

Email : annielin2000@hotmail.com



Open your camera app & point here to view this ad online



Chef de Partie – Asian Cuisine Specialist

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

Job Overview

As our Asian Cuisine Specialist Chef de Partie, you will take full ownership of our Asian-inspired station, crafting dishes that complement our unique pizza menu. You will bring expertise in Asian ingredients, techniques, and flavours to our kitchen, ensuring every dish is prepared with skill, consistency, and authenticity. This role is ideal for a passionate chef who thrives in a collaborative, high-energy setting.

Key Responsibilities

Food Preparation & Cooking:

Run a dedicated Asian station (e.g., wok, dim sum, bao, or grill) during service, preparing dishes such as stir-fries, dumplings, curries, rice bowls, and speciality sauces.

Handle Asian ingredients with confidence—including fresh noodles, rice varieties, herbs (coriander, Thai basil), spices, and sauces (soy, hoisin, fish sauce, mirin, etc.).

Ensure all mis-en-place is prepared to the highest standard before service.

Quality & Consistency:

Maintain authentic flavour profiles, presentation, and portion control for all Asian dishes.

Work closely with the Head Chef to develop and refine Asian-inspired specials that complement our pizza menu.

Conduct regular tasting sessions to ensure consistency and excellence.

Kitchen Operations:

Monitor stock levels, rotate ingredients, and minimise waste within your section.

Follow all food safety, hygiene, and HACCP protocols meticulously.

Keep your workstation and equipment clean, organised, and in good working order.

Support and guide Commis Chefs and contribute to a positive, efficient kitchen culture.

Qualifications & Experience

Essential:

Proven experience as a Chef de Partie or equivalent role, with a strong background in Asian cuisine (Chinese, Thai, Vietnamese, Korean, Japanese, or Pan-Asian).

In-depth knowledge of Asian cooking methods: stir-frying, steaming, deep-frying, dumpling-making, and sauce balancing.

Ability to work calmly and efficiently under pressure in a busy service environment.

Strong teamwork, communication, and organisational skills.

Flexibility to work evenings, weekends, and holidays as required.

Desirable:

Culinary qualification in Asian cuisine or related field.

Experience in a fusion or contemporary restaurant environment.

Creativity in menu development and plating.

What We Offer

A competitive salary of €36,800 per year.

A guaranteed 39-hour working week with a clear roster.

Opportunities for growth and skill development in an innovative kitchen.

Staff meals on duty and a supportive, dynamic team atmosphere.

The chance to contribute to an exciting and evolving menu concept.

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

Career Level

- Experienced [Non-Managerial]