



Hodson Bay Hotel

#JOB-2428885

HODSON BAY HOTEL, Hodson Bay, Athlone,
Co. Roscommon, N37 XR82

No of positions : 1

Paid Position

40 hours per week

Negotiable

14/01/2026

11/02/2026

How to apply

Application Method :

Not available



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online



Senior 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

The Hodson Bay Hotel is currently recruiting a Senior Chef De Partie to join our great team within the Chefs department.

Hodson Bay Hotel is part of the Hodson Bay Group, and we are delighted to be part of the Failte Ireland Employer Excellence Programme. Hodson Bay Group has been recently certified as A Great Place to Work. With over 700 employees from over 50 countries worldwide, Hodson Bay Group is committed to creating a positive working environment where our people feel they are a valued part of a team delivering excellent service to our guests.

Some Responsibilities include:

Execute the preparation and cooking of dishes to the highest standards of taste, texture, and presentation.

Ensure that all dishes are prepared and presented according to agreed standards, consistently delivering an exceptional culinary experience to our guests.

Thoroughly familiarize yourself with the menu offerings and daily specials, ensuring accurate preparation and presentation of all dishes.

Maintain open communication with colleagues and foster a positive work environment conducive to creativity and excellence.

Take proactive measures to prevent food wastage and minimize kitchen-related hazards.

Uphold rigorous food hygiene practices throughout the entire food chain, from storage to preparation and service, ensuring compliance with HACCP guidelines.

Regularly inspect kitchen equipment to ensure functionality and safety, promptly reporting any

maintenance issues to the appropriate supervisor for resolution.

Collaborate closely with team members to exceed guest expectations, providing support and assistance as needed to maintain consistently high standards of food quality and service.

Requirements:

Fully qualified or in the process of obtaining chef certification

Proficiency in Food Hygiene and HACCP principles.

Ability to thrive in a team-oriented environment while demonstrating initiative and autonomy.

Fluent in both written and spoken English.

Demonstrated ability to perform effectively under pressure during busy periods.

Flexibility, adaptability, and innovative problem-solving skills.

Genuine passion for food and culinary craftsmanship.

Why work with us?

We have been certified as a Great Place to Work®

Achieved 'Excellent Employer' (Silver) Award as part of the Failte Ireland Employer Excellence Programme

Complimentary use of Hodson Bay Hotel's Gym & Swimming Pool

Career Development Opportunities

Meals provided while on Duty

Free Parking

Hotel Discounts across the Hodson Bay Group

Motivational Benefits - Employee of the Month etc

Health & Wellness Programme

Active Sports & Social Club

Subsidized staff taxi service - Athlone/Roscommon town

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

Career Level

- Experienced [Non-Managerial]