



CFQ LIMITED



#JOB-2430534



KITES CHINESE RESTAURANT, 15/17

Ballsbridge Tc, Dublin 4, D04 H683



No of positions : 2



Paid Position



39 hours per week



34000.00 Euro Annually



23/01/2026



20/02/2026

How to apply

Application Method :

Not available



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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

Must have 2 years and above experience and passions about asian cuisine.

- Food preparation: under the direction of more senior chefs, a chef de partie is responsible for the preparation of ingredients, such as chopping, measuring, weighing and butchering.
- Ensuring food quality: a chef de partie helps to ensure that all the food prepared and presented is of the highest quality and meets customer satisfaction.
- Supervision of other chefs: depending on the kitchen, a chef de partie may be responsible for supervising or training other chefs or cooks who help them in their kitchen section.
- Operation of kitchen equipment: understanding how to operate kitchen equipment required for their position is essential for a chef de partie.
- Coordination with other chefs de partie: to ensure the success of the kitchen operations and menu requirements, a chef de partie coordinates with the other chefs de partie.
- Recipe modification: at the request of the head chef, a chef de partie may assist with creating new dishes or modifying existing recipes.
- Enforcement of health regulations: a chef de partie is responsible for enforcing all health and food safety standards and regulations in the kitchen.

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

Career Level

- Experienced [Non-Managerial]

Candidate Requirements

(Essential)

- **Minimum Experienced Required (Years):** 2

(Desirable)

- **Ability Skills:** Creativity, Customer Service, Hospitality
- **Competency Skills:** Flexibility, Teamwork, Time Management
- **Additional Skills:** HACCP