



CUPPACABANA LIMITED



#JOB-2431250



3 Portrane Road, Donabate, Co. Dublin, K36

F598



No of positions : 1



Paid Position



39 hours per week



34000.00 Euro Annually



27/01/2026



24/02/2026

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

Cuppacabana Limited is looking for a full-time Chef de Partie with genuine love for good food to join our team.

The candidate will be responsible for preparing, cooking, and presenting high-quality dishes; assisting Head Chef and Sous Chef in menu creation and developing dishes, as well as monitoring food and waste control, and ensuring HACCP documentation is kept up-to-date.

The ideal candidate must have the following:

A minimum of 2 years' experience;

Ability to work in a fast-paced environment;

A positive attitude and good work ethic;

High standards of food hygiene, health, and safety.

Passionate about delivering great food and presentation of offering;

Good knowledge of HACCP procedures and regulations

Remuneration is €34k per year, with 39 hours of work per week.

Location of employment:

Portrane Community Centre, 3 Portrane Road, Ballisk Common, Donabate, Co. Dublin, K36 F598

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

Career Level

- Experienced [Non-Managerial]