



Company Details Confidential



#JOB-2432266



PRÁTAÍ, 27 Shop Street, Galway, Co. Galway,
H91 Y447



No of positions : 1



Paid Position



38 hours per week



32000.00-34000.00 Euro Annually



03/02/2026



03/03/2026

How to apply

Application Method :

Not available



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online



Commis Chef

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

As Catering Commis Chef, the successful candidate will play a vital role in our kitchen team, assisting in the preparation of our signature gourmet chips, homemade sauces, artisanal seasonings, and garnishes. This position requires strong culinary skills, attention to detail, and an appreciation for locally sourced Irish ingredients.

The role is integral to maintaining the high-quality standards and consistency that define our offering across both our restaurant and mobile catering operations.

Company Overview;

We are a gourmet catering business combining the tradition of the humble Irish potato with innovative cooking techniques and premium Irish produce. Our restaurant and custom-designed mobile food trucks are dedicated to elevating the Irish spud and sauces to a culinary experience far removed from the traditional restaurant service. We source exclusively from trusted local producers such as O'Shea potato farms in Tallow, Co. Waterford, Harry's Nut Butter (Dublin), Micil's Distillery (Connemara), Drummond House Elephant Garlic (Louth), and Achill Island Smoked Sea Salt (West of Ireland).

Our mission is simple: to celebrate the best of Irish farming and local producers through carefully prepared dishes that highlight skill, provenance, and flavour.

Key Responsibilities;

Assist in the daily preparation of hand-cut Irish chips, following our European inspired but adapted double-cooking technique.

Support in the preparation of our gourmet sauces, crafted from small-batch Irish ingredients (e.g. Harry's Nut Butter, Micil's Potion, Drummond House garlic).

Prepare homemade spice rubs and seasoning blends using premium Irish suppliers.

Create and assemble fresh garnishes to complement and elevate the finished dishes.

Maintain the highest standards of food hygiene, kitchen organisation, and mise en place.

Work as part of a team to ensure consistent quality across both restaurant and mobile catering operations.

Contribute to the ongoing development of recipes and menu innovation, supporting our mission to redefine the Irish chip experience.

Candidate Requirements;

Minimum of 2 years' professional kitchen experience.

Demonstrable skills in sauce preparation, seasoning, and garnishing.

Proven knowledge of food hygiene and kitchen best practices.

Passion for working with fresh, locally sourced ingredients.

Ability to work in a dynamic, fast-paced catering environment while maintaining gourmet standards.

HACCP Level 1 and allergen awareness training.

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

Career Level

- Experienced [Non-Managerial]