



ISKCON IRELAND T/A Govindas



#JOB-2432609



ISKCON DUBLIN KRISHNA TEMPLE, 83

Abbey St Middle, Dublin 1, D01 EV91



No of positions : 1



Paid Position



40 hours per week



34000.00-35000.00 Euro Annually



05/02/2026



05/03/2026

## How to apply

### Application Method :

Not available



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



## Chef de Partie - (Bhakti Vegetarian)

### 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

#### Role Overview

The Govinda's Bhakti Vegetarian Chef is responsible for preparing and managing all meals offered in the Govinda's kitchen, that later will be served to our restaurant guests, ensuring that food is cooked with devotion, purity, and excellence. The ideal candidate will have experience in Vedic bhakti vegetarian cooking, maintain high standards of cleanliness.

#### Key Responsibilities

Prepare a variety of pure vegetarian (sattvic) and plant-based dishes following Govinda's Sanatana standards — no meat, fish, eggs, onions, or garlic.

Cook and offer meals (bhoga) to the Deities with proper devotional consciousness and procedures.

Plan and prepare daily meals for the restaurant guests, devotees, and special programs.

Assist with festival feasts and large-scale cooking for restaurant events, catering and outreach programs.

Maintain a clean, hygienic, and spiritually uplifting kitchen environment.

Manage inventory, storage, and procurement of ingredients within budget.

Train and guide kitchen staff, volunteers or assistants in cooking and cleanliness.

Work closely with the restaurant management to coordinate meal schedules and menus.

#### Qualifications & Skills

Prior experience as a sattvik vegetarian or Bhakti chef (experience in Govinda's or Vedic cooking highly desirable).

Knowledge of traditional Indian and international vegetarian cuisine.

Ability to cook for large groups efficiently while maintaining quality and taste.

Strong organizational and time-management skills.

Commitment to cleanliness, discipline, and punctuality.

Positive attitude and cooperative spirit when working with other employees.

#### Spiritual & Personal Requirements

Must follow the four regulative principles: – No meat, fish, or eggs – No intoxication – No gambling –

No illicit sex

Ideally chanting a minimum of 16 rounds of the Hare Krishna Maha Mantra daily or commitment to chant minimum 2-4 rounds and gradually increase to 16 rounds.

Must maintain a devotional and respectful mood while serving in the kitchen.

Should be willing to live and serve in the Govinda's Bhakti environment or commute daily.

#### Compensation & Benefits

Yearly wages (EUR approx. 35K details discussed during interview).

Accommodation and prasadam meals provided.

Participation in all festivals, kirtans, and events.

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

#### **Career Level**

- Experienced [Non-Managerial]