



EU Workforce



#JOB-2432992



MCHUGH'S BAR, Killeen, Castlegar, Galway,
Co. Galway, H91 V4F3



No of positions : 1



Paid Position



39 hours per week



35000.00 Euro Annually



09/02/2026



09/03/2026

How to apply

Application Method :

Please apply to the vacancy by the following means:

Email : jobs@euworkforce.ie



Open your camera
app & point here
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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

Employer: Leonard Catering Ltd

Business Address: Tuam Rd, Killeen, Castlegar, Co. Galway, H91 V4F3, Ireland

Contract Type: Full-Time, Permanent

Start Date: Immediate

Salary: €35,000 gross per annum (meets DETE threshold)

Hours: 39 hours per week (5 days over 7, rostered)

Overtime: As per business needs and Irish employment law

Accommodation: Assistance will be provided / guidance offered (details shared during process)

About the Employer:

Leonard Catering Ltd is a well-established catering and hospitality operator in the West of Ireland, delivering food services across events, venues, and contract catering locations. The business operates structured kitchens with a strong focus on food safety, consistency, and service standards.

Role Overview:

We are seeking an experienced Chef de Partie to join a busy, professional kitchen team. The successful candidate will be responsible for running a designated section, maintaining high standards of food quality, and supporting the senior kitchen team in daily operations within a high-volume catering environment.

This is a full-time, permanent position.

Key Responsibilities:

Manage and run your assigned kitchen section during preparation and service

Prepare and cook dishes according to menu specifications and company standards

Ensure consistent food quality, presentation, and portion control

Maintain high standards of hygiene, food safety, and HACCP compliance

Assist with mise en place planning and daily production schedules

Supervise and support junior kitchen staff when required

Minimise waste and support food cost control

Work closely with the Sous Chef and Head Chef to ensure smooth service

Maintain a clean, organised, and efficient workstation at all times

Candidate Requirements

Essential:

Minimum 3–5 years' professional experience in a professional kitchen environment

Experience working as a Chef de Partie or strong Demi Chef de Partie

Proven experience in high-volume or structured kitchen operations

Good knowledge of food safety, hygiene, and HACCP standards

Ability to work independently on a section and under pressure

Good organisational and time-management skills

Basic to good level of English for workplace communication

Desirable:

Experience in catering, hotels, large restaurants, or contract catering

Experience working in multicultural kitchen teams

Stable work history and interest in long-term employment

This is a full-time, permanent position

Salary is €35,000 gross per annum,

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

Career Level

- Professional