



PALADAR LIMITED



#JOB-2433934



THE BRIDGE, 6 Bridge Street, Cork, Co.

Cork, T23 DP94



No of positions : 1



Paid Position



39 hours per week



36605.00 Euro Annually



16/02/2026



16/03/2026

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

Job Title: Chef de Partie

Company: Paladar Ltd

Location: Cork City

Annual Salary: €36,605.00

Hours per week: 39 Hours

Start date: 1st May 2026

Paladar Ltd are recruiting for a Chef de Partie to join our team to assist the Head Chef in ensuring that preparation, food production and food service is carried out to the highest standard and in accordance with the food hygiene regulations.

Main duties:

- Managing the general day to day running of their section
- Should have good understanding of HACCP/COSHH
- General cost and quality control for both incoming and outgoing goods.
- Stock rotation is carried out correctly and is controlled
- To ensure that temperature readings are taken on a daily basis and taken accurately
- To ensure that all kitchen equipment, fixtures and fittings are in good working order and to ensure that no item of equipment is misused.
- To ensure all cleaning schedules are adhered to and hygiene checked daily.

- To ensure that all food served from their section is the required standard highlighted in the menu specification.
- To carry out company's relations policy and to communicate hotel services to guests.
- To wear clean, suitable uniform.
- To ensure a high standard of personal hygiene and grooming.
- Upkeep of the equal opportunities policy to ensure that there is a neutral working environment.
- To participate in any training and personnel exercises designed to improve standards and performance.
- Work in accordance with standard procedures within each department.
- To keep staff/work areas tidy, safe and report any hazard, accident, loss or damage to management and observe all requirements under Health & Safety at Work act.
- Responsible for the purchase of all goods, ensuring that they meet the relevant specifications and hygiene standards.

Essential skills and qualifications:

Minimum five years of chef experience in fast-paced kitchens

Gastronomy qualification (or equivalent)

Fluent English

Excellent communication skills

Passion and creativity for menu design

Team player

Ability to work under pressure

Apply with your CV through this website

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

Career Level

- Experienced [Non-Managerial]