



GREEN STRAW LIMITED



#JOB-2434845



GREEN STRAW, 34 Main Street, Swords, Co.

Dublin, K67 X0W7



No of positions : 1



Paid Position



40 hours per week



37000.00 Euro Annually



20/02/2026



20/03/2026

How to apply

Application Method :

Please apply to the vacancy by the following means:

Email : greenstrawswords@gmail.com



Open your camera app & point here to view this ad 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 Description: We are seeking an experienced and highly motivated Chef de Partie to join our culinary team. The successful candidate will be responsible for managing a specific section of the kitchen, ensuring the highest standards of food quality, and supervising junior staff. Beyond culinary excellence, this role requires strong administrative support to the Head Chef, focusing on kitchen efficiency and cost control.

Key Responsibilities:

Preparing, cooking, and presenting high-quality dishes according to our standards.

Supervising and training Commis Chefs and kitchen porters.

Monitoring food waste and optimizing stock levels to maintain profitability.

Assisting in menu development and ensuring strict compliance with HACCP and health and safety regulations.

Managing section pressure during high-volume shifts, maintaining consistency and speed.

Requirements:

Experience: Minimum of 3 to 4 years of proven professional experience in commercial kitchens, including significant time in high-volume, luxury, or fast-paced environments.

Proven Track Record: Experience in professional hospitality settings is highly desirable.

Skills: Exceptional culinary skills and ability to assist in kitchen management tasks.

Professional Attributes: Excellent communication, leadership skills, and the ability to work under pressure during high-volume service.

Qualifications: HACCP training.

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

Career Level

- Professional

Candidate Requirements

(Essential)

- **Minimum Experienced Required (Years):** 2
- **Minimum Qualification:** No Qualification

(Desirable)

- **Ability Skills:** Catering, Hospitality
- **Competency Skills:** Decision Making, Problem Solving, Teamwork