



ISHAARNAVI FOODS LIMITED



#JOB-2435026



PIER HEAD INN, Convent Road, Blackrock,
Cork, Co. Cork, T12 N8ER



No of positions : 3



Paid Position



39 hours per week



34000.00 Euro Annually



20/02/2026



20/03/2026

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

Description

Take full responsibility for the day to day running of your section.

Ensure consistent quality, presentation and portion control.

Maintain excellent standard of cleanliness, food safety and hygiene.

Assist with stock control, ordering and stock control.

Perform effectively in a high volume, fast-paced environment.

Adhere to all Health & Safety, HACCP and food safety regulations.

Requirements:

Minimum of 2 years experience as a Chef de Partie in Indian cuisine.

Strong knowledge of food preparation, cooking techniques and kitchen procedures.

High standards to attention to detail.

Benefits:

Excellent remuneration.

Uniform provided.

Staff Meals.

Employee discount.

Pension option.

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

Career Level

- Experienced [Non-Managerial]

Candidate Requirements

(Essential)

- **Minimum Experienced Required (Years):** 2

(Desirable)

- **Ability Skills:** Catering, Communications, Manual
- **Competency Skills:** Flexibility, Teamwork, Time Management, Working on own Initiative
- **Specialising In:** indian cuisine
- **Driving Licence:** Full: B
- **Languages:** English C2-Master (Fluent)