



FOC GO LIMITED



#JOB-2435054



Multiple Locations



No of positions : 1



Paid Position



39 hours per week



36605.00 Euro Annually



23/02/2026



23/03/2026

How to apply

Application Method :

Not available



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

Multiple Locations :

- Unit 2, Main Street, Newcastle Shopping Centre, Newcastle, Co. Dublin, Dublin, D22 T3F8
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Foc Go Ltd requires a Chef de Partie for their premises at Unit 2, Main Street, Newcastle Shopping Centre, Newcastle, Co. Dublin.

39 hours per week at a minimum €36,605 p/a. Salary may be more based on experience and will increase proportionately if additional hours are required.

We are now recruiting for a permanent full-time Chef de Partie.

Job Description: Foc Go Limited is a busy Chinese cuisine takeaway and food establishment specialising in freshly prepared traditional Asian dishes. We are seeking an experienced and skilled Chef de Partie to join our kitchen team and support the preparation and delivery of high-quality food in a fast-paced commercial environment.

The successful candidate will be responsible for managing a designated section of the kitchen, preparing and cooking authentic Chinese dishes using fresh ingredients, maintaining high food safety standards, and supporting efficient kitchen operations. The role requires strong technical cooking skills, knowledge of Asian cuisine techniques (including wok cooking and sauce preparation), and the ability to work under pressure during peak service hours.

Responsibilities:

Prepare, cook and present high-quality Chinese cuisine dishes in accordance with established recipes and standards.

Manage and oversee a specific section of the kitchen during service.

Ensure all food is prepared fresh and to consistent quality standards.

Monitor portion control, minimise waste and maintain cost efficiency.

Maintain strict compliance with HACCP and food safety regulations.

Assist with stock control, ordering and storage of ingredients.

Support junior kitchen staff and ensure efficient workflow.

Maintain cleanliness and organisation of kitchen workstations.

Key Requirements:

Minimum 2 years' experience working as a chef de partie in a commercial kitchen.

Experience in Chinese cuisine and wok-based cooking techniques essential.

Ability to work efficiently in a high-volume environment.

Strong understanding of food hygiene and HACCP standards.

Ability to work independently and as part of a team.

Good communication and organisational skills.

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

Career Level

- Experienced [Non-Managerial]