



EU Workforce



#JOB-2435719



Co. Mayo,



No of positions : 1



Paid Position



40 hours per week



18.00 Euro Hourly



25/02/2026



25/03/2026

How to apply

Application Method :

Please apply to the vacancy by the following means:

Email : jobs@euworkforce.ie



Open your camera app & point here to view this ad online



Chef De Partie (Staff Accommodation)

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

Location County Mayo, Ireland

Contract Type: Full-Time, Long-Term Employment

Salary & Benefits

Pay: €18.00 per hour (gross)

Tips/Gratuities: Shared among staff

Accommodation: Private room in a shared staff house €100/week + €20/week bills (total €120/week)

About the Role & the Area

This opportunity is based in one of Ireland's most scenic coastal regions, close to the vibrant town of Westport and along the world-famous Wild Atlantic Way. The area is known for its dramatic landscapes, peaceful lifestyle, and thriving local food culture.

You will be joining a well-established, family-style hospitality venue that prides itself on warm service and high-quality food made with fresh, locally sourced ingredients. The kitchen team is friendly, professional, and committed to delivering consistent, memorable dishes for guests.

We are now seeking a skilled and dedicated Chef de Partie to join the team full-time, offering stability, excellent working conditions, and the chance to live and work in an exceptionally beautiful part of Ireland.

Key Responsibilities

Food Preparation: Prepare and cook high-quality dishes using fresh, local produce

Section Management: Manage your designated kitchen section with consistency and efficiency

Team Collaboration: Work closely with the Head Chef and the wider team to ensure smooth service

Dietary Adaptations: Prepare dishes for dietary needs (Coeliac, vegan, vegetarian) while maintaining high standards

Hygiene & Safety: Maintain impeccable kitchen hygiene in line with HACCP standards

Stock Management: Assist with stock control, waste reduction, ordering, and deliveries

Requirements

Minimum 5 years' experience as a Chef de Partie in a quality restaurant or hotel kitchen

Strong culinary skills and excellent attention to detail

Ability to adapt dishes for dietary requirements

Good communication and teamwork abilities

Applicants must have a good command of the English language.

Immediate availability (ready to relocate within 7–14 days)

What We Offer

Competitive Pay: €18.00/hour + shared tips

Affordable Accommodation: Private room for just €120/week (including all bills)

All Utilities Included: Heating, electricity, Wi-Fi

Stable, Long-Term Contract

Beautiful Location: Close to beaches, coastal walks, cycle routes, and Westport town

Supportive Working Environment: Join an experienced, friendly, professional kitchen team

Staff Accommodation

Private room in a shared staff house located within walking distance of the workplace.

€100 per week + €20 bills (all utilities included)

No deposit required

Hassle-free move-in

Wi-Fi, heating, electricity included

Additional Notes

Own professional Chef Uniform is required."

send your CV to : jobs@euworkforce.ie

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

Career Level

- Experienced [Non-Managerial]

Candidate Requirements

(Essential)

- **Minimum Experienced Required (Years):** 5
- **Minimum Qualification:** No Qualification

(Desirable)

- **Ability Skills:** Catering, Creativity, Hospitality, Interpersonal Skills
- **Competency Skills:** Collaboration, Initiative, Teamwork, Time Management