



PICIT



#JOB-2436327

JAMES WHELAN BUTCHER'S, Oakville Sc,



Kickham Pk, Clonmel, Co. Tipperary, E91

FX58



No of positions : 10



Paid Position



39 hours per week



36605.00 Euro Annually



02/03/2026



30/03/2026

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

Job Description & Skills Required

James Whelan Butchers – Five Generations of Craft For five generations, we've carried the craft of butchery in our hands and our hearts. Born in Clonmel and now grown across Ireland, our story has travelled far, yet its heart remains the same.

We celebrate where we've come from, and our next chapter is rooted in education—empowering every person in our team to grow, create, and lead.

We don't just prepare food—we create moments. From a simple weekday dinner to a special celebration, what leaves our kitchens helps nourish connection, comfort, and community.

Now, we're looking for the next generation to join a team recognised as a Great Place to Work® 2025, where every hand, heart, and mind matters.

Those Who Bring It to Life We're always seeking special people—those who believe excellence is an attitude, learning never ends, and pride shows in every plate that leaves the pass.

Reporting To: Head Chef / Kitchen Manager

Position: Chef de Partie

The Role:

As a key member of the James Whelan Butchers kitchen team, you will support the daily preparation and service of high-quality dishes, ensuring consistent standards, excellent hygiene, and smooth section control. You'll work closely with the wider team to deliver a professional, efficient service while contributing to a positive and learning-focused kitchen culture.

This is a full-time, 39-hour-per-week role.

Key Responsibilities:

- Run your section efficiently during prep and service, ensuring consistent quality and presentation
- Prepare, cook, and plate dishes to recipe and brand standards
- Maintain excellent food safety, HACCP compliance, and cleanliness at all times
- Support stock control: correct storage, date labelling, rotation, and waste reduction
- Assist with daily mise en place planning to meet service requirements
- Work collaboratively with chefs and front-of-house teams to ensure smooth service
- Support junior team members and contribute to a positive kitchen environment
- Ensure equipment and work areas are clean, safe, and organised

Locations • Clonmel, Co. Tipperary

Hours: Full-time, 39 hours per week

Rate: €18.05 per hour / €36.605 per annum

How to Apply Send your application—including your CV and a short video demonstrating your experience working as a Chef de Partie — to peopleandculture@jwb.ie Please mark it FAO Lesandro Pereira.

- **Sector:** manufacturing

Career Level

- Not Required