



Company Details Confidential



#JOB-2437369



LAYLA, 30/31 Ashe Street, Clonakilty, Co.

Cork, P85 NP27



No of positions : 2



Paid Position



39 hours per week



36605.00 Euro Annually



09/03/2026



06/04/2026

How to apply

Application Method :

Not available



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



Chef de Partie required: Layla's Indian Cuisine

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 a skilled and experienced Chef de Partie to join our dynamic kitchen team. The successful candidate will play a key role in preparing, cooking, and presenting high-quality dishes while maintaining the highest standards of hygiene and kitchen organization. The Chef de Partie will also assist in supervising junior kitchen staff, ensuring consistent quality, and contributing to the smooth daily operations of the kitchen.

Key Responsibilities:

Prepare and cook dishes according to established recipes and quality standards.

Ensure all food leaving the kitchen meets presentation and taste expectations.

Supervise, guide, and train junior kitchen staff in food preparation and kitchen safety.

Monitor and maintain appropriate inventory levels for food and kitchen supplies.

Maintain cleanliness and organization in all kitchen areas.

Adhere strictly to health, hygiene, and food safety regulations.

Work collaboratively with the Head Chef and Sous Chef to develop new dishes and menus.

Perform other kitchen duties as required to support overall operations.

Requirements:

Proven experience as a Chef de Partie or in a similar culinary role.

Excellent cooking and food preparation skills with attention to detail.

Strong leadership and team supervision abilities.

Ability to perform well under pressure in a fast-paced environment.

Good knowledge of HACCP, food hygiene, and safety standards.

Creativity and passion for delivering high-quality cuisine.

About the Role:

We are looking for a highly motivated, creative, and passionate Chef de Partie who is dedicated to

excellence in every dish. If you are a team player who thrives in a professional kitchen and takes pride in your craft, we would love to hear from you.

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

Career Level

- Experienced [Non-Managerial]

Candidate Requirements

(Essential)

- **Minimum Experienced Required (Years):** 2
- **Minimum Qualification:** Level 4 (incl Leaving Certificate/ Leaving Certificate Applied/ Leaving Certificate Vocational Programme)

(Desirable)

- **Ability Skills:** Creativity, Customer Service
- **Competency Skills:** Initiative, Leadership, Teamwork, Time Management