



Listowel Hotel Ltd trading as Listowel Arms

Hotel



#JOB-2437630



LISTOWEL ARMS HOTEL, The Square,
Listowel, Co. Kerry, V31 V962



No of positions : 2



Paid Position



39 hours per week



36605.00 Euro Annually



13/03/2026



10/04/2026

How to apply

Application Method :

Please apply to the vacancy by the following means:

Email : hello@listowelarms.com



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

As a Chef de Partie you will be expected to support the Sous and Head chef in maintaining the kitchen's excellent reputation and to provide Listowel Arms Boutique hotel standards of service to all customers in an attentive and courteous manner in accordance with current legislation. Prepare, cook and serve food according to recipes and as directed. Check on a daily basis food preparation, cooking and serving of food according to recipes and as directed. Check on a daily basis food portion size, quality and quantity as laid down in the recipe index. Check all food deliveries are to specification. Remain up to date with the latest culinary trends and create ideas in to efficient and consistent implementation. Provide explanations of menu items to restaurant team. Delegate tasks to demi chefs and commis chefs and make sure they get carried out in a timely fashion; plan business and check advance bookings. Set up assigned work stations. Maintain high standards of cleanliness as you work. To store food correctly and observe proper stock rotation. To perform in a professional and courteous manner with all customers (internal and external). To maintain good colleague relations and motivate colleagues. To ensure that training on a one to one basis has been carried out and comprehended. To ensure all hygiene regulations and HACCP are adhered to at times. To comply with statutory and legal requirements for Health and Safety, Fire, Hygiene and employment. To attend and participate in hotel management meetings when required and to attend training. You must be totally flexible in your position and be required to carry out other tasks as directed by the manager. A recognised culinary qualifications and/or have at least 2 years experience in a hotel or quality focused restaurant of similar capacity. Must have ability to work in fast paced environment with strong multitasking and team work ability.

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

Career Level

- Experienced [Non-Managerial]