



Company Details Confidential



#JOB-2438141



THE HARBOUR, Quay Street, Donegal, Co.

Donegal, F94 R660



No of positions : 1



Paid Position



40 hours per week



To be Confirmed



11/03/2026



08/04/2026

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

As a Chef de Partie, you will be responsible for running a specific section of the kitchen and ensuring high standards of food preparation and presentation. You will work closely with the Sous Chef and Head Chef to deliver consistent quality and maintain hygiene and safety standards.

Key responsibilities:

Prepare, cook, and present dishes to the restaurant's standards.

Manage your section efficiently during service.

Supervise and train commis chefs or kitchen assistants.

Ensure food is prepared in line with HACCP and health & safety guidelines.

Assist with menu planning, stock control, and waste reduction.

Maintain cleanliness and organisation in your work station.

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

Career Level

- Experienced [Non-Managerial]