



Company Details Confidential



#JOB-2438323



RUSSELL'S BAR, Tiergonean, Doolin, Co.

Clare, V95 XR0K



No of positions : 1



Paid Position



40 hours per week



36605.00 Euro Annually



12/03/2026



09/04/2026

### How to apply

#### Application Method :

Not available



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



## Chef de Partie - Russells Seafood Bar

### 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

Chef Position – Russell's Seafood Bar

Russell's Seafood Bar is currently looking for enthusiastic and motivated chefs to join our kitchen team. This role offers an excellent opportunity to work in a busy, well-established seafood restaurant that takes pride in delivering high-quality dishes using fresh, locally sourced ingredients.

As a chef at Russell's Seafood Bar, you will report directly to the Head Chef and play an important role in the day-to-day running of the kitchen. You will be involved in food preparation, service, and maintaining the high standards that our guests expect. Our gastro bar is particularly busy during the summer season, welcoming a high volume of guests each day, so we are looking for someone who is comfortable working in a fast-paced environment and who enjoys being part of a strong, supportive team.

#### Key Responsibilities

Assist the Head Chef with the daily operation of the kitchen

Prepare and cook dishes to a high standard while maintaining consistency and quality

Ensure all food is prepared using fresh, locally sourced ingredients where possible

Maintain excellent hygiene and food safety standards at all times

Support the team during busy service periods

Keep workstations clean, organised, and stocked

Work collaboratively with other chefs and kitchen staff to ensure smooth service

#### The Ideal Candidate

Previous experience working in a professional kitchen

A passion for cooking and high-quality ingredients

Ability to work efficiently in a fast-paced, high-volume environment

Strong teamwork skills and a positive attitude

Good organisational and time-management skills

Willingness to learn and develop within the role

Knowledge of food safety and kitchen hygiene standards

This is a great opportunity for someone who is passionate about food and looking to grow their experience in a busy and dynamic kitchen. If you enjoy working with fresh seafood and locally sourced produce while being part of a hardworking team, 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):** 1
- **Minimum Qualification:** No Qualification
- **Languages:** English C1-Advanced

(Desirable)

- **Ability Skills:** Communications, Hospitality
- **Competency Skills:** Teamwork, Time Management
- **Additional Skills:** HACCP