



Company Details Confidential



#JOB-2438378



Unit 1, 15 Monastery Road, Clondalkin Dublin
22, Co. Dublin,



No of positions : 1



Paid Position



39 hours per week



36605.00 Euro Annually



13/03/2026



10/04/2026

How to apply

Application Method :

Not available



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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

About the Company

Evolve Eatery Limited operates a dining establishment providing freshly prepared food in a professional kitchen environment.

We are seeking an experienced Chef de Partie to join our kitchen team.

Main Responsibilities

Prepare, cook, and present dishes to a high standard.

Manage a designated section of the kitchen during service.

Support the Head Chef and kitchen team in daily operations.

Ensure compliance with food safety and hygiene regulations (HACCP).

Monitor portion control, stock levels, and minimise food waste.

Maintain a clean, organised, and safe kitchen environment.

Work effectively in a fast-paced service setting.

Candidate Profile

Minimum 2 years' experience as a Chef de Partie or in a similar kitchen role.

Good knowledge of food preparation and kitchen operations.

Ability to work under pressure and meet service deadlines.

Good communication and teamwork skills.

Understanding of food safety and hygiene standards.

Must be available to work on-site in Ireland for 39 hours per week.

Benefits

Salary of €36,605 per year (€18.05 per hour).

Full-time, permanent position.

Stable role within an established restaurant environment.

How to Apply

Please send your CV to eurecruitment.ie@gmail.com

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

Career Level

- Experienced [Non-Managerial]