



RESTAURANT & HOMESTEAD C.G.

LIMITED



#JOB-2438493



DALY'S , Donore, Drogheda, Co. Meath, A92

RR71



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



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

Manage an assigned kitchen section (grill, sauté, larder, pastry, garnish), ensuring consistent preparation, cooking, and presentation of all dishes to high culinary standards. Plan and organise mise-en-place for all service periods, ensuring efficiency, readiness, and minimal wastage. Supervise and mentor commis chefs by providing technical guidance, performance support, and on-the-job training. Execute dishes accurately according to standard recipes, plating guidelines, portion sizes, and food temperature controls. Collaborate with senior chefs in menu development, seasonal dish creation, and innovation based on available produce. Monitor stock and ingredient levels for the assigned section, submitting requisitions and implementing proper stock rotation (FIFO). Ensure full compliance with HACCP and food safety standards, completing daily records, cleaning logs, and section-specific documentation. Maintain exceptional kitchen hygiene by ensuring cleaning, sanitisation, and organisation of equipment, utensils, and workstations. Coordinate effectively with other kitchen sections to ensure smooth service flow and timely delivery of dishes during busy periods. Work efficiently in high-pressure environments while maintaining accuracy, quality, and consistency. Assist in training new team members by explaining kitchen processes, menu items, safety procedures, and service expectations. Control portion sizes, plating aesthetics, and product quality to support food cost targets and maintain brand standards. Inspect equipment within the section, report maintenance issues, and ensure safe operation at all times. Participate in stock-taking and inventory procedures, ensuring accurate reporting of section-specific items and usage. Promote a positive and professional kitchen culture by encouraging teamwork, communication, and adherence to kitchen protocols.

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

### Career Level

- Experienced [Non-Managerial]