



SANTRY FOOD RESTAURANTS LIMITED



#JOB-2439468



Unit 4, Grange Road, Douglas, Cork, Co.

Cork, T12 P628



No of positions : 1



Paid Position



39 hours per week



36605.00 Euro Annually



23/03/2026



20/04/2026

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

Santry Food Restaurants Ltd. t/a Camile Thai, require an experienced Chef de Partie with 2+ years experience and knowledge of traditional asian cuisine to support the culinary team.

As a Chef de Partie in our Asian restaurant chain, you will prepare and present high-quality Asian cuisine while maintaining consistency in flavor, texture, and presentation; ensure mise en place is completed efficiently and workflows are optimized to enhance productivity; monitor ingredient usage, portion sizes, and wastage to ensure cost-effectiveness and maintain accurate inventory records; supervise and mentor junior kitchen staff, fostering teamwork and open communication; quickly identify and resolve challenges during service, adapting to changing demands without compromising quality; collaborate with front-of-house staff to align kitchen output with customer needs; ensure compliance with health, safety, and hygiene standards and maintain kitchen equipment in optimal condition; contribute to menu development with innovative ideas aligned to customer preferences and market trends; analyze kitchen operations and performance data to identify and implement improvements. Primary location will be Unit 4, Grange Road, Douglas, Cork, T12 P628. , other locations include 16 Strand Street, Skerries K34 PX90 and Unit 22/3, Village Green Centre, Old Bawn Road, Tallaght, Dublin 24, D24 P2PY

Requirements:

A minimum of 2 years experience in a high-paced kitchen environment, knowledge of Asian cuisine and cooking techniques.

Strong culinary skills with an eye for detail in food presentation, flavor, and consistency.

Ability to manage and optimize workflows within a specific kitchen section.

Solid understanding of inventory management and cost control practices.

Effective leadership skills with the ability to mentor and supervise junior staff.

Strong problem-solving abilities and adaptability under pressure.

Excellent communication and collaboration skills to work with diverse teams, including front-of-house staff.

Knowledge of health, safety, and hygiene standards, with the ability to ensure compliance.

Creativity and passion for Asian cuisine, contributing to menu development and innovation.

Analytical skills to assess kitchen operations, performance data, and implement improvements.

Familiarity with kitchen equipment maintenance and troubleshooting

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

Career Level

- Experienced [Non-Managerial]