



EAT UP LIMITED



#JOB-2440942



Reuben House, Reuben Street, Dublin 8, D08 Y2Y3



No of positions : 1



Paid Position



39 hours per week



36605.00 Euro Annually



01/04/2026



29/04/2026

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

Job Title: Chef de Partie

Company Name: Eat Up Limited

Work Address: Reuben House, Reuben Street, Dublin 8, D08 Y2Y3

Job Description

The company Eat Up Limited is currently seeking a motivated and experienced Chef de Partie, with a particular focus on Brazilian cuisine, to join our dedicated industrial kitchen brigade. This is an exciting opportunity to work in a professional environment where creativity, authenticity, attention to detail and teamwork are highly valued. The ideal candidate will contribute to delivering a distinctive gastronomic experience, incorporating traditional Brazilian flavours, techniques and ingredients into our offerings.

Key Responsibilities

- Prepare, season and cook high-quality Brazilian and international dishes within your assigned section of the kitchen.
- Assist in menu planning and contribute ideas for seasonal, culturally inspired and innovative dishes.
- Supervise and train junior kitchen staff, ensuring efficiency and consistency.
- Monitor and maintain hygiene, food safety and health and safety standards at all times.
- Liaise with suppliers to check the quality of ingredients and ensure correct stock rotation.
- Work closely with the Head Chef and Sous Chefs to coordinate kitchen operations

Job Requirements

- Previous experience as a Chef de Partie or in a similar role within a professional kitchen is desirable.
- Strong knowledge of food safety and hygiene regulations.
- Ability to work effectively under pressure in a busy environment.
- Excellent organisational and communication skills.
- Passion for Brazilian cuisine and for delivering high-quality dishes.

Annual Salary: 36.605

Per hour: 18,05

Hours per Week: 39

Start Date: 08/06/2026

Company Contact:

Name: Ricardo Portugal

Email: ricardoportugal8272@gmail.com

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

Career Level

- Experienced [Non-Managerial]