



FRITES FELLAS LIMITED



#JOB-2441093



PRÁTAÍ, 27 Shop Street, Galway, Co. Galway,

H91 Y447



No of positions : 1



Paid Position



40 hours per week



36605.00 Euro Annually



02/04/2026



30/04/2026

How to apply

Application Method :

Not available



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



Commis Chef

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

As Catering Commis Chef, the successful candidate will play a vital role in our kitchen team, assisting in the preparation of our signature gourmet chips, homemade sauces, artisanal seasonings, and garnishes. This position requires strong culinary skills, attention to detail, and an appreciation for locally sourced Irish ingredients.

The role is integral to maintaining the high-quality standards and consistency that define our offering across both our restaurant and mobile catering operations.

Key Responsibilities

Assist in the daily preparation of hand-cut Irish chips, following our European inspired but adapted double-cooking technique.

Support in the preparation of our gourmet sauces, crafted from small-batch Irish ingredients (e.g. Harry's Nut Butter, Mici's Potion, Drummond House garlic).

Prepare homemade spice rubs and seasoning blends using premium Irish suppliers.

Create and assemble fresh garnishes to complement and elevate the finished dishes.

Maintain the highest standards of food hygiene, kitchen organisation, and mise en place.

Work as part of a team to ensure consistent quality across both restaurant and mobile catering operations.

Contribute to the ongoing development of recipes and menu innovation, supporting our mission to redefine the Irish chip experience.

Candidate Requirements

Minimum of 2 years' professional kitchen experience.

Demonstrable skills in sauce preparation, seasoning, and garnishing.

Proven knowledge of food hygiene and kitchen best practices.

Passion for working with fresh, locally sourced ingredients.

Ability to work in a dynamic, fast-paced catering environment while maintaining gourmet standards.

HACCP Level 1 and allergen awareness training.

Job Type: Full-time

Work Location: In person

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

Career Level

- Experienced [Non-Managerial]