



ZOUQ FOOD CO LIMITED



#JOB-2442136



ZOUQ, Unit 52, Porters Road, Coolmine Ind

Est, Dublin 15, D15 E031



No of positions : 2



Paid Position



39 hours per week



36610.00 Euro Annually



09/04/2026



07/05/2026

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

Zouq Food Co Limited is looking to hire multiple Chef De Partie to work with them at ZOUQ, Unit 52, Porters Road, Coolmine Ind Est, Dublin 15, Ireland.

The job is permanent full time starting on 29/05/2026 at a salary of 36,610 euros annually and 39 hours work weekly. It is a well known Restaurant and Dining in Dublin serving for many years.

Candidates Requirements as below

Essential

Minimum Experience Required (Years) : 1 - 2 Years of Chef De Partie experience in the Asian food and similar cuisine.

Applicant must have profound knowledge of Asian cuisine and also ready to work in similar cuisine if required.

Excellent in reading, writing, speaking English.

Ready to work on bank holidays & weekends (As per business requirements).

Prepare menus in collaboration with colleagues.

Ensure adequacy of supplies at the cooking stations.

Prepare ingredients that should be frequently available (vegetables, spices etc.).

Follow the guidance of the executive or sous chef and have input in new ways of presentation or dishes.

Put effort in optimizing the cooking process with attention to speed and quality.

Enforce strict health and hygiene standard.

Help to maintain a climate of smooth and friendly cooperation.

Job Purpose

Our Company is looking for young enthusiastic Chef De Partie with excellent cooking skills to join our fast-paced and growing team. We are looking for applicants with essential skills. Currently looking to hire two people.

Job Description & Skills Required

As a Chef De Partie (CDP) your job is to support the Head Chef and Chef in a busy kitchen. You are responsible for helping to deliver high-quality food, handling purchase orders and keeping up to date with the newest products, recipes and preparation techniques. Applicant must have profound knowledge of Asian, tandoor, curries, cuisine and also ready to work in similar cuisine.

Roles and Responsibility

The Chef de Partie is responsible for keeping a portion of line cooks or station chefs' on time and organized during production.

In our kitchen the Chef de Partie may also be a station cook and assist with cooking, preparation and plating.

Because Chef de Partie may be the kitchen's third in command, they need to be trustworthy, experienced and operate in a professional demeanour and appearance.

Chef de Partie ensures each menu item from his station(s) is/are prepared on time and meet the presentation style and quality standard required. He or She also ensures that health and food safety standards are practiced and he helps troubleshoot any kitchen issues that may arise.

The Chef de Partie is a member of the brigade team who contributes to the overall efficient operation of the kitchen so that each food item leaving the kitchen meets the establishments' quality, styling and brand requirements.

Flexibility Required as per business.

Benefits Sick pay, Bonus, overtime pay.

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

Career Level

- Entry Level