



BAMBINO STEPHEN LIMITED



#JOB-2443298



BAMBINO, 37 Stephen St Lwr, Dublin 2, D02

T862



No of positions : 3



Paid Position



39 hours per week



16.77 Euro Hourly



16/04/2026



14/05/2026

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

Role Overview

As Chef de Partie at Bambino Pizza, you will be responsible for managing the pizza station and executing Bambino's signature New York-style slices to a consistently high standard. You will work closely with the Sous and Head Chef to ensure food quality, hygiene, and kitchen efficiency in a fast-paced, high-volume setting.

Key Responsibilities & Duties

Kitchen Operations & Food Preparation

Plan, organise, and manage the daily production within your section.

Prepare, cook, and present dishes in accordance with agreed recipes and standards.

Ensure portion control, consistency, and timely delivery of dishes during service.

Manage mise en place effectively, ensuring readiness before service.

Adapt menus to reflect seasonal availability and business needs in coordination with the Head Chef.

Team Leadership & Management

Supervise, train, and support Commis Chefs and junior staff within your section.

Delegate tasks effectively, ensuring smooth workflow and high productivity.

Assist in managing shift operations, ensuring deadlines and quality standards are met.

Provide feedback and coaching to junior team members to enhance performance.

Act as a role model in maintaining discipline, teamwork, and professional standards.

Planning & Coordination

Contribute to menu planning and innovation with the Head Chef and Sous Chef.

Coordinate with other sections to ensure seamless kitchen operations.

Manage daily stock control, ensuring proper rotation (FIFO) and minimizing waste.

Monitor ordering requirements and assist in placing accurate requisitions.

Participate in planning special events, banquets, or seasonal menus.

Quality & Compliance

Uphold food safety, hygiene, and HACCP standards at all times.

Ensure kitchen cleanliness, organisation, and compliance with health regulations.

Maintain quality assurance through regular checks and taste panels.

Report and address any equipment faults or safety concerns promptly.

Financial Awareness & Cost Management

Assist in managing food costs by controlling waste, monitoring portion sizes, and using ingredients efficiently.

Support stocktaking, inventory, and budgeting processes.

Help in planning cost-effective menus while maintaining high culinary standards.

Reporting Structure

You will report directly to the **Sous Chef** and **Head Chef**, and collaborate closely with other CDPs and kitchen team members.

Qualifications & Requirements

Essential

Minimum 2 years' experience as a Chef de Partie or equivalent role in a busy kitchen.

Strong understanding of food safety standards (HACCP certification preferred).

Experience in high-volume service environments (fast casual, slice shops, pizza, etc.).

Ability to work efficiently under pressure and adapt to high service demand.

Educational Requirements

Completion of Leaving Certificate or international equivalent.

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

Career Level

- Experienced [Non-Managerial]