



TOP-UP HOSPITALITY LIMITED



#JOB-2444250



MISTER S, 32 Camden St Lwr, Dublin 2, D02  
P029



No of positions : 1



Paid Position



39 hours per week



36605.00 Euro Annually



22/04/2026



20/05/2026

### How to apply

#### Application Method :

Not available



Open your camera  
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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

Mister S is seeking an experienced Chef de Partie to join our kitchen team. The successful candidate will be responsible for managing a specific section of the kitchen, ensuring high standards of food preparation, presentation, and hygiene.

#### Key Responsibilities:

- Prepare, cook and present dishes to a high standard
- Manage a designated section of the kitchen
- Assist in menu preparation and development
- Ensure compliance with food safety and hygiene regulations
- Work as part of a team in a fast-paced environment

#### Requirements:

- Minimum 2 years' experience as a Chef de Partie or similar role
- Strong knowledge of food preparation and kitchen operations
- Ability to work under pressure
- Good communication and teamwork skills

Apply with CV to: [paul@misters.ie](mailto:paul@misters.ie)

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

### Career Level

- Entry Level