



Bóbós



#JOB-2444438



50-52 Dame Street, Dublin 2, D02 CF98



No of positions : 2



Paid Position



39 hours per week



36606.00 Euro Annually



23/04/2026



21/05/2026

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

"Honesty, Authenticity and Creativity " is our mantra at Bóbós Burgers Restaurant, and we are looking for a candidate who embodies these qualities. We are currently looking for an experienced Chef De Partie to help us expand the menu to make it more innovative, to join our team in Dame Street. You must have at least 2 years of experience working in a kitchen.

Role Requirements:

- To contribute to the best of your ability to the production of food items and menu planning with your solid knowledge and specialities.
- To ensure all the dishes are prepared in an efficient and timely fashion and to the appropriate standard.
- To operate in a safe and responsible manner with recognised techniques and working to hygiene procedures and company policies.

Key Attributes:

- At least 2 years of experience in a busy kitchen
- Excellent Hygiene Knowledges
- Excellent organisational skills
- Good ability to handle pressurised situations and busy periods
- Excellent knowledge and passion for food handling, food standards and presentation

- Good interpersonal skills

- To have a “can do” attitude and be willing to complete any task assigned to you

- Be willing and able to follow guidance from senior management

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

Career Level

- Experienced [Non-Managerial]