



Monasterboice Inn Ltd



#JOB-2445093



MONASTERBOICE INN, Bawntaaffe,

Monasterboice, Co. Louth, A92 A59E



No of positions : 1



Paid Position



39 hours per week



36605.00 Euro Annually



28/04/2026



26/05/2026

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

Chef de Partie is required to work at Monasterboice Inn, a busy Irish restaurant, bar and event space located in Monasterboice, County Louth. The candidate must have at least 2 years' Chef de Partie experience. Duties include preparing meal ingredients, preparing, cooking and plating dishes to a high standard, dealing with incoming deliveries, monitoring of inventory and stock control of restaurant and kitchen supplies, maintaining cleanliness and hygiene of the workstation, ensuring compliance with food safety standards (HACCP), managing a designated section of the kitchen during service, taking charge of kitchen opening and closing procedures, supporting the Head Chef or Manager on duty, assisting with basic cleaning duties, and other side duties as directed by management and the Head Chef. The candidate must be eager to progress, enthusiastic, hard working, a team player, and someone able to bring their own ideas to the table. This is a full-time position with room for progression within the company. Perks include training both before and on the job and growth opportunities. Salary: €36,605.00 per annum on a 39-hour working week. Please contact Olivia Grennan at ogrennan@donegans.net

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

Career Level

- Not Required