



DLNOODLECO LIMITED



#JOB-2445282



SOUP RAMEN, 28 George's St Lwr, Dun
Laoghaire, Co. Dublin, A96 YX2T



No of positions : 1



Paid Position



39 hours per week



36606.00 Euro Annually



29/04/2026



27/05/2026

How to apply

Application Method :

Please apply to the vacancy by the following means:

Email : dlnoodleco@gmail.com



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 / Sous Chef - Ramen Restaurant

We are looking for a passionate and reliable Chef de Partie and/or Sous Chef to join our kitchen team at a busy, modern asian fusion restaurant.

If you love bold flavours, high standards, and working in a fast-paced but fun environment - we want to hear from you. We have a great, close-knit team and want to expand it further.

Key Responsibilities:

- prepare and cook dishes to a consistently high standard
- work across sections (ramen, prep, grill, fryer etc)
- maintain cleanliness and organisation
- follow recipes and presentation standards
- supportive team player
- ensure food safety and hygiene standard are always met

Requirements:

- minimum 2 years experience
- strong work ethic and ability to perform in high pressure kitchen setting
- good team player with positive attitude
- asian cuisine is a plus

What we offer:

- great working hours (flexible and balanced lifestyle)
- competitive salary and tip payouts from service
- company events
- sick pay
- food allowance / employee discount

- opportunity to grow

39 hrs p/w

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

Career Level

- Experienced [Non-Managerial]

Candidate Requirements

(Essential)

- **Minimum Experienced Required (Years):** 2
- **Minimum Qualification:** No Qualification **OR** Chef

(Desirable)

- **Ability Skills:** Catering, Creativity, Customer Service, Hospitality
- **Competency Skills:** Flexibility, Teamwork, Time Management, Working on own Initiative
- **Additional Skills:** HACCP
- **Specialising In:** asian cuisine