



PARTAS CLG



#CES-2447823



PARTAS, Tallaght Enterprise Centre, Tallaght,  
Main Road, Dublin 24, D24 KC62



No of positions : 1



Community Employment Programme



19.5 hours per week



[Community Employment Programme Rates](#)



11/05/2026



22/06/2026

## How to register your interest

To register your interest, take note of the scheme reference number and contact an Employment Personal Advisor (EPA) in your [local Intreo Office](#)



Open your camera app & point here to view this ad online



## Kitchen Assistant - Tallaght

### Application Details

Eligibility to participate on CE is generally linked to those who are 21 years or over and in receipt of a qualifying social welfare payment for 1 year or more or 18 years and over for certain disadvantaged groups. Your eligibility will have to be verified by the Department.

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### Job Description

#### Duties

This is a developmental opportunity, no experience necessary. Accredited training will be provided to support your career.

#### Kitchen Staff

Passionate about food and ready to start your culinary journey? Join our kitchen team through the CE Scheme and gain hands-on experience under the guidance of our head chef. This role offers invaluable training and opportunity to be part of a vibrant, food-focused community.

No Experience? No problem. We provide training to help you develop skills and gain valuable experience.

#### What You Will Do:

Wash, peel, chop, prepare, cook, and assist in serving meals in a clean and hygienic environment

Follow HACCP standards for food safety and hygiene requirements

Rotate stock (applying FIFO rule), ensure allergens are identified, and modify recipes for customer needs

Maintain clear communication with baristas and kitchen staff

Assist with menu planning and daily specials

Ensuring that the food preparation and storage areas are clean and hygienic

Washing utensils and dishes and making sure they are stored properly

Ensuring that bins are emptied daily and use best practice with regards to recycling and composting

Deep clean as required

What You Will Gain:

Mentorship from a professional head chef and hands-on experience in food preparation

Practical experience to build your culinary skills

Training in culinary, skills, food safety, and customer service

It is 19.5 hour workweek with room to grow

#### Why Apply?

Be part of a supportive team and a thriving food community

Develop valuable kitchen and hospitality skills

Join a supportive team where 50% of staff started as CE participants

For any additional information contact our CE Office at 01 462 32222 or [ceinfo@partas.ie](mailto:ceinfo@partas.ie)

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