



PALADAR LIMITED



#JOB-2447900



THE BRIDGE, 6 Bridge Street, Cork, Co.

Cork, T23 DP94



No of positions : 1



Paid Position



39 hours per week



36605.00 Euro Annually



12/05/2026



09/06/2026

### 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

Job title: Chef de Partie

Company: Paladar Ltd

Location: Cork City

Annual salary: €36,605

Hours per Week: 39hrs

Start date: 1st August 2026

Paladar Ltd are recruiting for a Chef de Partie to join our team to assist the Head Chef in ensuring that preparation, food production and food service are carried out to the highest standard and in accordance with the food hygiene regulations.

Main duties:

- Managing the general day to day running of their section
- Should have good understanding of HACCP/COSHH
- General cost and quality control for both incoming and outgoing goods.
- Stock rotation is carried out correctly and is controlled
- To ensure that temperature readings are taken on a daily basis and taken accurately
- To ensure that all kitchen equipment, fixtures and fittings are in good working order and to ensure that no item of equipment is misused.
- To ensure all cleaning schedules are adhered to and hygiene checked daily.

- To ensure that all food served from their section is to the required standard highlighted in the menu specification.
- To wear clean, suitable uniform.
- To ensure a high standard of personal hygiene and grooming.
- Upkeep of the equal opportunities policy to ensure that there is a neutral working environment.
- To participate in any training and personnel exercises designed to improve standards and performance.
- Work in accordance with standard procedures within each department.
- To keep staff/work areas tidy, safe and report any hazard, accident, loss or damage to management and observe all requirements under Health & Safety at Work act.
- Responsible for the purchase of all goods, ensuring that they meet the relevant specifications and hygiene standards.

Essential Skills and Qualifications:

- Minimum five years of experience in fast-paced restaurants
- Fluent English
- Excellent communication skills
- Passion and creativity for menu design
- Team player
- Ability to work under pressure

Apply with your CV through this website

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

**Career Level**

- Experienced [Non-Managerial]