



Company Details Confidential



#JOB-2448145



St Helen's Hotel, Stillorgan Road, Blackrock,  
Co. Dublin, A94 V6W3



No of positions : 1



Paid Position



39 hours per week



36605.00 Euro Annually



13/05/2026



10/06/2026

## How to apply

### Application Method :

Please apply to the vacancy by the following means:

Email : [caitrona.mcgroary@sthelenshotel.ie](mailto:caitrona.mcgroary@sthelenshotel.ie)



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## 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

We are seeking an experienced and passionate Chef de Partie Senior Position to join our dynamic culinary team. The ideal candidate will have a strong background in fusion cuisine, combining flavors, techniques, and ingredients from different culinary traditions to create innovative and high-quality dishes.

#### Key Responsibilities:

- Oversee and manage a designated kitchen section efficiently
- Prepare, cook, and present dishes to a consistently high standard
- Contribute to menu development with creative fusion concepts
- Ensure proper food handling, hygiene, and safety standards (HACCP)
- Train and mentor junior kitchen staff
- Maintain stock control and minimize food waste
- Work collaboratively with the kitchen team during service

#### Required Skills & Experience:

- Proven experience as a Senior Chef de Partie or similar role
- Strong expertise in fusion cuisine, blending international flavors and techniques
- In-depth knowledge of cross-cultural cooking methods (e.g., Asian-Mediterranean, European-Middle Eastern, or similar)
- Ability to balance traditional recipes with modern, innovative approaches
- Excellent understanding of flavor profiling, seasoning, and plating
- Strong organisational and leadership skills
- Ability to work under pressure in a fast-paced environment

#### Qualifications:

- Culinary qualification or equivalent professional experience
- Food safety certification preferred

If you are a creative chef with a passion for fusion cooking and a commitment to culinary excellence, we would love to hear from you.

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

### **Career Level**

- Professional