



Paulie's Pizza Limited



#JOB-2448332



PAULIE'S PIZZA, 58 Grand Canal St Up,

Dublin 4, D04 FK13



No of positions : 1



Paid Position



39 hours per week



34900.00 Euro Annually



13/05/2026



10/06/2026

How to apply

Application Method :

Please apply to the vacancy by the following means:

Email : pauliesbookings@gmail.com



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



Chef de Partie (Full-time)

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

Paulie's Pizza Limited is seeking an experienced Chef de Partie to join our busy full-service restaurant in Dublin.

This is a permanent full-time position in a dine-in restaurant environment and not in a fast-food outlet.

Main Duties:

- Preparing and cooking high-quality meals and artisan pizzas
- Dough preparation and ingredient preparation
- Managing a kitchen section during busy service periods
- Assisting with menu preparation and kitchen operations
- Maintaining HACCP food hygiene and safety standards
- Operating professional kitchen and pizza oven equipment
- Supporting kitchen staff and ensuring smooth service
- Assisting with stock control and food preparation planning

Requirements:

- Minimum 2 years' professional chef experience
- Experience working in a busy restaurant kitchen
- Good knowledge of food safety and hygiene regulations
- Ability to work efficiently in a fast-paced environment
- Strong teamwork and communication skills

Salary:

€34,900 – €37,000 per annum

Hours:

39 hours per week

Sector:

Accommodation and Food Service Activities

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

Career Level

- Experienced [Non-Managerial]