



Company Details Confidential



#JOB-2449650



It's a Trap, 81 Aungier Street, Dublin 2, D02

DK50



No of positions : 1



Paid Position



39 hours per week



36605.00 Euro Annually



22/05/2026



19/06/2026

How to apply

Application Method :

Not available



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



Chef de Partie (Specialising in Plant based Pastry)

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

Role Overview:

We are seeking a visionary Chef de Partie to lead our plant-based pastry and bakery department. This role is designed for a creative leader capable of driving culinary innovation from initial concept through to commercial launch. The ideal candidate will combine classical artistry with contemporary design thinking to produce market-leading products that embody our brand's distinctive identity.

Key Responsibilities:

Artisan Production Management: Oversee the daily production of premium plant-based breads and pastries, ensuring rigorous consistency within a high-tempo commercial environment.

Bespoke Pastry Design: Concept and execute sophisticated modern pastries, including mousses, macarons, and signature hyper-realistic fruit-shaped desserts.

Strategic Recipe Innovation: Spearhead the development of seasonal, plant-based recipes that uphold our "trap" philosophy: delivering high-quality, undetectable vegan alternatives.

Operational Excellence: Direct production planning and quality control protocols, leveraging extensive experience in managing bespoke and made-to-order patisserie operations.

Compliance & Sustainability: Ensure total adherence to Irish and EU food safety, hygiene (HACCP), and labelling regulations while prioritizing ethical ingredient sourcing.

Mentorship: Act as a creative lead, inspiring junior team members and maintaining superior standards of presentation and brand storytelling.

Required Qualifications & Skills:

Specialised Education: A professional certification in Plant-Based Patisserie (e.g., Le Cordon Bleu) is essential.

Technical Expertise: Comprehensive mastery of modern pastry, chocolateries, and plated dessert techniques.

Professional Experience: A minimum of 3+ years in professional pastry roles, with a proven background in custom-order management and high-volume environments.

Creative Portfolio: Demonstrated success in culinary competitions or specialised masterclasses

Food Safety: Mandatory HACCP Level 3 certification or equivalent.

Communication: Excellent proficiency in English is required; fluency in an additional EU language is considered advantageous.

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

Career Level

- Managerial