



KKD MULVEY LIMITED



#JOB-2451140



MOONEY'S, 4 Abbey Street Lower, Dublin 1,
D01 V0Y3



No of positions : 1



Paid Position



40 hours per week



35000.00-37000.00 Euro Annually



02/06/2026



30/06/2026

How to apply

Application Method :

Please apply to the vacancy by the following means:

Email : kkdmulvey@gmail.com



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

Key Responsibilities

- Prepare, cook, and present dishes within your assigned section
- Manage and supervise Commis Chefs and kitchen assistants
- Ensure all food is prepared to the restaurant's quality and hygiene standards
- Maintain cleanliness and organization of your station
- Monitor portion control and minimize waste
- Assist in stock control, ordering, and inventory management

Ensure compliance with food safety regulations (e.g., HACCP)

Collaborate with other sections to ensure smooth service

Help develop new menu items and daily specials

Required Skills & Qualifications

- Proven experience as a Chef de Partie or strong experience as a Commis Chef
- Culinary diploma or equivalent (preferred)
- Strong knowledge of cooking techniques and kitchen equipment
- Ability to work under pressure in a fast-paced environment
- Leadership and team management skills
- Good organizational and time-management abilities
- Understanding of food safety and hygiene standards

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

Career Level

- Experienced [Non-Managerial]