



Harry Street Co Limited



#JOB-2451342



BRUXELLES, 7/8 Harry Street, Dublin 2, D02  
KX36



No of positions : 1



Paid Position



39 hours per week



36605.00 Euro Annually



03/06/2026



01/07/2026

### 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

We are seeking a skilled and passionate Chef de Partie to join our kitchen team. In this role, you will be responsible for managing a specific section of the kitchen, ensuring high standards of food preparation, presentation, and hygiene. You will work closely with the Sous Chef and Head Chef to maintain consistency and quality across all dishes. Key responsibilities include preparing ingredients, cooking meals to specification, supervising staff, and maintaining a clean and organized workstation. You should have an understanding of kitchen operations, excellent time management, and the ability to work in a fast-paced environment. The ideal candidate will have previous experience in a similar role, a culinary qualification, and a genuine passion for food and hospitality.

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

### Career Level

- Experienced [Non-Managerial]