



Company Details Confidential



#JOB-2451517

ARABICA COFFEE COMPANY, Unit 4/5, The



Corn Store, Shannon St, Limerick, Co.

Limerick, V94 V4P5



No of positions : 1



Paid Position



39 hours per week



36605.00 Euro Annually



04/06/2026



02/07/2026

How to apply

Application Method :

Please apply to the vacancy by the following means:

Email : info@wpsrecruitment.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

Chef de Partie – Arabica Coffee

Employer: Arabica Coffee

Job Title: Chef de Partie

Location: Arabica Coffee, Unit 4/5, The Cornstore, Shannon Street, Limerick.

Salary: €36,605 per annum

Hours: 39 hours per week

Contract Type: Full-time, permanent

Published 04/06/2026

Arabica Coffee is seeking an experienced Chef de Partie to join our busy kitchen team. The successful candidate will support the preparation, cooking, and presentation of high-quality dishes in line with our menu, food safety standards, and customer service expectations.

Duties and Responsibilities

The successful candidate will be responsible for:

Preparing, cooking, and presenting dishes to a consistently high standard

Managing a designated section of the kitchen during service.

Assisting with menu preparation, daily specials, and food presentation.

Ensuring all food is prepared in accordance with HACCP, food hygiene, and health and safety requirements.

Maintaining cleanliness and organisation of the kitchen, equipment, and work areas.

Monitoring stock levels, assisting with ordering, and reducing food waste.

Supporting the Head Chef and kitchen team during busy service periods.

Training and supporting junior kitchen staff where required.

Ensuring portion control, quality control, and consistency across all dishes.

Complying with all company policies and procedures.

Requirements

Applicants must have:

A minimum of 2 years' relevant experience as a Chef de Partie or in a similar professional kitchen role.

Experience working in a café, restaurant, hotel, or similar food service environment.

Strong knowledge of food preparation, cooking techniques, kitchen operations, and HACCP standards.

Ability to work efficiently under pressure in a busy kitchen.

Good communication skills and the ability to work as part of a team.

A positive attitude, reliability, and strong attention to detail.

Relevant culinary qualifications are desirable but not essential where sufficient experience can be demonstrated.

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

Career Level

- Not Required