



SMOKIN BONES LIMITED



#JOB-2451946



SMOKIN BONES, 4/5 Castle Market, Dublin 2,
D02 NX85



No of positions : 2



Paid Position



39 hours per week



36605.40 Euro Annually



05/06/2026



03/07/2026

How to apply

Application Method :

Not available



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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 runs a specific section in a kitchen, and report to the Sous Chef.

Chef de Partie must be able to prepare high-quality food that meets the head chef's standards, and ensuring that your station is sanitary and well-stocked.

Responsibilities:

Preparing, cooking and presenting high quality dishes within the speciality section.

Assisting the Head Chef and Sous Chef in creating menu items, recipes and developing dishes.

Preparing meat and fish.

Assisting with the management of health and safety.

Assisting with the management of food hygiene practices.

Managing and training any Commis Chefs.

Monitoring portion and waste control.

Overseeing the maintenance of kitchen and food safety standards.

Requirements:

Minimum 2 years relevant experience.

Awareness of manual handling techniques.

Experience of kitchen equipment.

Experience of dangerous equipment such as knives.

Applicants must have a good command of the English language.

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

Career Level

- Experienced [Non-Managerial]