



VALSHAN UNLIMITED COMPANY



#JOB-2452268



Cliff House Hotel, Middle Road, Dysert,  
Ardmore, Co. Waterford, P36 DK38



No of positions : 1



Paid Position



39 hours per week



36605.00 Euro Annually



08/06/2026



06/07/2026

## How to apply

### Application Method :

Not available



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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

Valshan Unlimited Company is seeking a talented and passionate Chef de Partie with experience in European and Western-style cuisine, including Italian, French, and Mediterranean dishes.

#### Key Responsibilities:

Assist senior chefs in preparing, cooking, and presenting European and Western-style dishes, including Italian, French, and Mediterranean cuisine.

Independently manage and oversee a designated section of the kitchen during daily service

Maintain high standards of food quality, taste, presentation, and consistency.

Follow recipes, portion controls, and plating guidelines to ensure uniformity across all dishes.

Support mise-en-place preparation, including cutting, marinating, and organizing ingredients.

Supervise and support junior kitchen staff where required.

Ensure proper use, cleaning, and maintenance of kitchen equipment and workstations.

Comply with food safety, hygiene, and sanitation standards at all times.

Assist in receiving, checking, and properly storing food supplies and monitoring stock levels.

Collaborate with the culinary team to ensure smooth service during peak hours.

Assist the Head Chef and Sous Chef with menu development and the introduction of new dishes.

Monitor portion control and minimise food waste in line with kitchen procedures.

#### Requirements:

Minimum 3 years of experience as a Chef de Partie, Demi Chef de Partie, or in a similar kitchen role.

Good knowledge of Western-style cuisine, especially Italian, French, and Mediterranean dishes.

Good understanding of cooking techniques, ingredients, and food preparation methods.

Ability to manage a kitchen section and work independently during service.

Strong knife skills and ability to prepare ingredients efficiently.

Knowledge of food safety, kitchen hygiene, and HACCP procedures.

Ability to work well under pressure in a busy kitchen environment.

Good organisational skills and attention to detail.

Positive attitude, strong work ethic, and ability to work as part of a team

Flexibility to work shifts, including evenings, weekends, and public holidays.

A culinary qualification or relevant training would be an advantage.

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

### **Career Level**

- Experienced [Non-Managerial]