



JOAMERICAN CONSULTANCY LIMITED



#JOB-2452685

UGlenn Anthony Ltd T/A Camile Thai



Greystonesnit , 1 Mountview, Church Road,  
Greystones, Co. Wicklow, A63HW80



No of positions : 3



Paid Position



39 hours per week



36605.00 Euro Annually



09/06/2026



07/07/2026

### 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

job Title: Chef De Partie

Company: Glenn Anthony Ltd T/A Camile Thai Greystones

Location: 1 Mountview, Church Road, Greystones, Co. Wicklow

Employment Type: Full-time, Permanent

Working Hours: 39 hours per week

Annual Salary: €36,605 per annum

Weekly Salary: €703.94 per week

Hourly Rate: €18.05 per hour

Glenn Anthony Ltd T/A Camile Thai Greystones is currently seeking an experienced and motivated Chef De Partie to join our busy kitchen team in Greystones, Co. Wicklow.

The successful candidate will assist the Head Chef in the daily operation of the kitchen, food preparation, cooking, stock control, hygiene standards, staff supervision, and ensuring high-quality food is prepared and served to customers.

#### Key Duties and Responsibilities:

Assist the Head Chef with the smooth running of the kitchen.

Prepare, cook, and present dishes to a high standard.

Support menu preparation and maintain food quality and consistency.

Supervise and support kitchen staff during service.

Ensure compliance with food safety, hygiene, and health and safety standards.

Manage stock rotation, food storage, and kitchen cleanliness.

Assist with ordering, portion control, and waste reduction.

Work as part of a team in a fast-paced kitchen environment.

Requirements:

Minimum 2–5 years' experience in a similar chef or kitchen role. Experience in Thai, Asian, or fast-paced restaurant cooking would be an advantage. Relevant qualification in culinary arts, hospitality, or food preparation is preferred but not essential. Good knowledge of food hygiene and kitchen safety standards. Ability to work under pressure and as part of a team. Strong communication, organization, and time-management skills.

How to Apply:

Please email your CV to: [ga@camile.ie](mailto:ga@camile.ie)

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

**Career Level**

- Managerial

**Candidate Requirements**

(Essential)

- **Minimum Experienced Required (Years):** 2
- **Minimum Qualification:** No Qualification

(Desirable)

- **Ability Skills:** Creativity, Customer Service, Hospitality
- **Competency Skills:** Teamwork, Time Management