



Company Details Confidential



#JOB-2454311



TRISPACe CATERING, Dublin City Uni Rest,  
Dcu Glasnevin Campus, Dublin 9, D09 Y5N0



No of positions : 1



Paid Position



40 hours per week



30000.00-38500.00 Euro Hourly



19/06/2026



17/07/2026

## How to apply

### Application Method :

Please apply to the vacancy by the following means:

Email : [restaurant@dcu.ie](mailto:restaurant@dcu.ie)



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

Work as part of a busy University kitchen team in the production and presentation of dishes, must have restaurant/hotel experience.

Assist with the progression of menus and to ensure that all kitchen staff are adhering to procedures. Attend meetings as required by Head chef or management team. Ability to provide menus and ensure high standards of presentation of food in the absence of the Head Chef.

Ensure all supplies are fresh and of a high standard, to relay any problems to Head Chef.

Ensure that there is a good communication between the kitchen, the front of house and management teams.

Ensure cleaning schedules are adhered to and checked daily.

Ensure HACCP system is being adhered to at all times and phases of the process.

Monitor all dishes prepared in kitchen and ensure they conform to standards prior to food service at all times.

Monitor and comply to all company policy including fire, health and safety, Hygiene/HACCP, customer care and site security.

The above is not an exhaustive list of duties and you may be required to carry out additional duties when required by members of management .

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

### Career Level

- Experienced [Non-Managerial]