



Mount Juliet Estate



#JOB-2454797



Mount Juliet Estate, Mount Juliet,
Thomastown, Co. Kilkenny, R95 E096



No of positions : 1



Paid Position



39 hours per week



37000.00 Euro Annually



24/06/2026



22/07/2026

How to apply

Application Method :

Please apply to the vacancy by the following means:

Email : hr@mountjuliet.ie

Phone : 0567773000



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

The Chef de Partie is an integral part of the delivery of great food to all our guests across all our food outlets. You will be required to prepare, produce and serve food from all kitchens within the hotel. As a Chef de Partie you will oversee a section of the kitchen, be it pastry, butchery, fish, sauces, vegetables and so on. You will be responsible for all Chef de parties and Commis chefs & will need to guide and mentor them when necessary. You will also be responsible for all culinary dishes that are prepared in their section. You must be very knowledgeable about your speciality. A chef de partie must also be able to give orders within their section, as well as reliably carry out orders handed down to them by the sous chef or head chef. You should also be able to take responsibility of your section and support the kitchen in the absence of the Senior Chefs.

Key Requirements:

- Previous experience in a kitchen, food service, or hospitality environment is desirable.
- A passion for delivering excellent guest service with a friendly, professional, and positive attitude.
- Strong teamwork skills with the ability to work effectively with colleagues across all departments.
- Good knowledge and understanding of kitchen operations, food preparation, and service standards.
- Ability to follow menus, recipes, preparation methods, and presentation standards consistently.
- Strong attention to detail with a commitment to quality, consistency, and timely service.
- Knowledge of food hygiene, HACCP standards, health and safety procedures, and safe food handling practices.
- Ability to maintain a clean, organised, and hygienic work environment using a "clean as you go" approach.
- Awareness of allergens and dietary requirements, with the ability to communicate and manage special requests appropriately.
- Ability to prioritise tasks and remain calm under pressure during busy service periods.
- Understanding of stock control, portion control, waste reduction, and cost-effective kitchen practices.

Good communication skills with the ability to complete clear handovers and share relevant information with the team.

Ability to work independently while also supporting colleagues as part of a team.

Willingness to work across different kitchen areas as required.

Commitment to maintaining company standards, security procedures, and health & safety requirements.

Flexibility to participate in training and ongoing development to improve skills and performance.

Please reach out for full list of duties

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

Career Level

- Experienced [Non-Managerial]