



INDIAN DELIGHT LIMITED



#JOB-2455293



INDIAN VIBE, 10A Trimgate Street, Navan,
Co. Meath, C15 WP49



No of positions : 2



Paid Position



39 hours per week



36500.00-40000.00 Euro Annually



26/06/2026



24/07/2026

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 Description:

The Chef De Partie (Indian Cuisine) is responsible for managing a specific section of the kitchen while ensuring the preparation and presentation of authentic, high-quality Indian dishes in line with the restaurant's standards. You will support the Head Chef in maintaining consistency, flavour authenticity, hygiene, and smooth kitchen operations.

Key Responsibilities:

- Prepare, cook, and present dishes within your assigned section (e.g., curry, tandoor, starters, or sauces)
- Ensure all food is prepared in line with traditional Indian recipes and restaurant standards
- Maintain consistency in taste, portioning, and presentation
- Manage mise en place efficiently for service periods
- Monitor stock levels and assist in ordering and stock rotation (FIFO system)
- Ensure compliance with HACCP and food safety regulations at all times
- Maintain cleanliness and organisation of the workstation
- Work collaboratively with other kitchen sections during busy service
- Assist in training and supporting commis chefs or kitchen assistants
- Minimise waste and contribute to cost control measures

Key Requirements:

Experience & Skills:

- Minimum 2-4 years' experience in an Indian kitchen or similar high-volume restaurant
- Strong knowledge of Indian regional cuisines (North & South Indian preferred)
- Experience working with tandoor, curry preparation, and spice blending
- Ability to handle busy service periods under pressure
- Good knife skills and understanding of kitchen techniques

Qualifications:

Culinary qualification preferred but not essential

HACCP certification (or willingness to obtain it)

Personal Attributes:

Passion for authentic Indian cuisine

Strong attention to detail and consistency

Team player with good communication skills

Reliable, punctual, and professional attitude

Ability to follow instructions and also work independently

What We Offer:

Competitive salary based on experience

Opportunity to work in a growing authentic Indian restaurant

Supportive kitchen environment with career progression opportunities

Staff meals during shifts

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

Career Level

- Experienced [Non-Managerial]

Candidate Requirements

(Essential)

- **Minimum Experienced Required (Years):** 2

(Desirable)

- **Ability Skills:** Creativity, Hospitality
- **Competency Skills:** Decision Making, Teamwork
- **Additional Skills:** HACCP