



MEDCURE LIMITED



#JOB-2455331



JODHPUR, 26 Dublin Street, Longford, Co.

Longford, N39 X2A2



No of positions : 1



Paid Position



40 hours per week



36300.00 Euro Annually



26/06/2026



24/07/2026

## How to apply

### Application Method :

Please apply to the vacancy by the following means:

Email : [info@medcure.ie](mailto:info@medcure.ie)



Open your camera app & point here to view this ad online



## Commis Chef

### 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

We are looking for a Full Time Commis Chef to join our team in Jodhpur Restaurant, 26 Dublin Street, Longford. We open 6 days a week from 5 pm until 10.30 on Monday to Thursday and 5 pm until 11 pm on weekends. Tuesdays are closed.

#### Roles and responsibility

Specialists in Indian curry and Tandoori cuisine

Overall responsibility for the kitchen daily operations

Liaising with the relevant companies for food orders

Creating new dishes and menus

Monitoring and controlling stock levels

Estimating costs and ensuring all procedures come within budget

Implementation of health and safety procedures in the kitchen Personal specifications

experience in the role of chef de partie in Indian curry and Tandoori dishes

A Diploma in cooking or hospitality management will be an advantage

Candidate must have good communications skills and ability to work in team

Candidate must be able to maintain high quality in cooking under busy environment

Maintain the highest standards in food hygiene, service & presentation (HACCP & Health & Safety Legislation)

#### Key Requirements:

Relevant culinary qualification

English required

Experience in managing offsite catering menu/events- both hot and cold options preferred

Experience of H.A.C.C.P. documentation

Experience of menu planning

Ability to work on own initiative and as part of a team

Maintain high standards of personal hygiene

Professional manner

Ability to manage multiple tasks

Ability to follow accurately and issue instructions, written or oral

Assist with menu planning and menu costings eliminating waste where possible.

Assist with food orders in line with company purchasing policy.

To ensure that any Food Safety and Quality records assigned to you are being carried out daily within the kitchen and related areas, without exception.

To ensure that food presentation is innovative, and at the required temperatures are recorded on the appropriate charts

To assist with carrying out stock takes as appropriate.

To maintain good communications with team members and customers.

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

### **Career Level**

- Experienced [Non-Managerial]

### **Candidate Requirements**

(Essential)

- **Minimum Experienced Required (Years):** 2
- **Additional Skills:**HACCP

(Desirable)

- **Ability Skills:** Customer Service, Hospitality
- **Competency Skills:** Initiative, Teamwork, Time Management, Working on own Initiative