



MASTERCHEFS HOSPITALITY LIMITED



#JOB-2455527



MASTER CHEFS HQ, Unit 7F, Delta Retail
Park, Limerick, Co. Limerick, V94 HD63



No of positions : 1



Paid Position



40 hours per week



36650.00 Euro Annually



29/06/2026



27/07/2026

How to apply

Application Method :

Please apply to the vacancy by the following means:

Email : hr@masterchefs.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

To maintain the high standards of food representative of Master Chefs in accordance with the Head Chef instructions.

- To prepare, cook and serve food, ensuring that the highest possible quality is maintained and that agreed standards for food preparation and presentation are met at all times
- To be fully aware of the 14 Allergenic Ingredients.
- To monitor stock movement and be responsible for ordering when required.
- To aid in achieving food cost, kitchen standard and overall objectives.
- To carry out daily and weekly procedures, including temperature checks, food labelling/dating and storage.
- To drive the company vehicle if requested & in compliance with company insurance policy.
- To remove any hazards and make safe any defects in the kitchen or its equipment and report any problems to a senior management.
- To adhere to company procedures in regards to temperature checks, food labelling and dating, cleaning schedules and hygiene regulations at all times ensuring that all records of such are maintained.
- To assist with the acceptance and storage of deliveries and that all relevant company procedures are adhered to.

- To have an understanding of menu planning, the implementation of stock controls, the importance of good stock management, and how this enables the kitchen to meet gross profit targets.

- To maintain HACCP records.

- To be fully aware of the correct chemical uses in the work place.

- To have full knowledge of and be able to act upon fire procedures.

- To carry out and assist in the smooth running of kitchen, work as part of a team.

- To attend all meetings and training sessions as required.

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

Career Level

- Experienced [Non-Managerial]