



SANDMAN HOTEL GROUP (IRELAND)

LIMITED



#JOB-2455551



Portmarnock Hotel & Golf Links, Strand Road,

Portmarnock, Co. Dublin, D13 V2X7



No of positions : 1



Paid Position



40 hours per week



35000.00 Euro Annually



29/06/2026



27/07/2026

How to apply

Application Method :

Please apply to the vacancy by the following means:

Email : shealy@portmarnock.com



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 successful candidate will support and assist the Executive Chef and contribute to the smooth operation of our Banquet functions. Responsibilities will include: training and supervision of team members, scheduling, preparing requisitions and orders for supplies and food items for production, preparing and cooking full course and/or individual meals, monitoring food quality and acting in accordance with The Sandman Hotel Group standards.

Ensuring professional, friendly and proactive guest service while supporting fellow colleagues to do the same

Motivating the team to actively share ideas, feedback and suggestions in daily shift briefings

Ensuring all kitchen team members are trained to have full knowledge of all relevant menu items, along with the standards and expectations

Continually striving to improve food preparation processes and presentations

Maintain proper rotation of product in all chillers to minimize wastage/spoilage

Ensure the cleanliness and maintenance of all work areas, utensils and equipment

Follow kitchen policies, procedures and service standards

Follow all safety and sanitation policies when handling food and beverage and support education of the team on this subject

Other duties as assigned

Qualifications:

This is an excellent opportunity for a results-oriented, motivated individual with strong leadership qualities and the ability to integrate well into a strong team environment. Specific requirements include:

Previous hands-on culinary leadership experience in a similar, high volume environment

The ability to develop team members and lead by example

Above & Beyond Guest Service skills

Flexibility in schedule, highly reliable & responsible

Strong communication skills, both verbal and written

Exceptional attention to detail and organizational abilities

Strong interpersonal and problem-solving abilities

Ability to work well under pressure in a fast-paced environment

Red Seal or equivalent

Computer literate in Microsoft Window applications an asset

Physical Aspects of Position include (but not limited to):

Standing and walking throughout shift

Lifting and carrying up to 30 lbs

Occasional kneeling, pushing, pulling & lifting

We believe that by taking care of our team members, we create a positive atmosphere that benefits both our team members and guests. We want you to love coming to work and also find that working with Northland has a positive influence on your life outside of work.

20 days holiday per annum

Flexible schedule

Free Parking whilst on shift

Free Meal on Duty

Gym Access

Free Golf

Rewards and recognition

Growth opportunities

Dedicated Training Programme

Employee & Immediate Family Assistance Programme

Referral Bonus start

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

Career Level

- Entry Level

Candidate Requirements

(Essential)

- **Minimum Experienced Required (Years):** 1
- **Minimum Qualification:** Level 1 Certificate

(Desirable)

- **Ability Skills:** Catering, Hospitality
- **Competency Skills:** Collaboration, Initiative
- **Specialising In:** food preparation
- **Driving Licence:** None:
- **Languages:** Irish C2-Master (Fluent)