



RISTORANTE ROMANO



#JOB-2456545



RISTORANTE ROMANO, 12 Capel Street,  
Dublin 1, D01 HE43



No of positions : 1



Paid Position



39 hours per week



36605.00 Euro Annually



06/07/2026



03/08/2026

### How to apply

#### Application Method :

Not available



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

#### Key Responsibilities

You will play a key role in the day-to-day operations of our busy kitchen. You will collaborate with the head chef to prepare menus, ensure adequate supplies at the cooking stations, and prepare common ingredients for the team. Essential and other important responsibilities and duties may include, but are not limited to the following:

Prepare, season, and cook dishes to a high standard within your assigned kitchen section, ensuring consistent quality in food preparation and presentation.

Work closely with the Head Chef and Sous Chefs to plan and deliver menus, including seasonal specials and innovative dishes.

Supervise, train, and support junior kitchen staff and commis chefs, including instruction in best practices, food safety, and cleanliness standards.

Monitor plating accuracy across garnish, portion size, and correct serving presentation before dishes leave the section.

Manage inventory within your section including ordering, stocking, and rotating common ingredients across all cooking stations: vegetables, meat, seafood, and dry goods.

Anticipate and communicate ingredient shortages or supply issues to the Head Chef in a timely manner.

Liaise with suppliers to verify ingredient quality and ensure correct stock rotation procedures are followed.

Maintain strict compliance with food safety, hygiene, sanitation, and health and safety regulations at all times.

Support the Head Chef in broader kitchen management responsibilities as required.

#### About You:

Previous experience as a Chef de Partie or in a similar role within a professional kitchen.

Knowledge of food safety and hygiene regulations.

Ability to work effectively under pressure in a busy environment.

Excellent organisational and communication skills.

Working Hours: 39 Hours Per week

Annual Salary: 36,605.00

Hourly Rate: €18.05

Company: Mr Romano Morelli T/A Ristorante Romano/ Morelli's

Job Location: 12 Capel St, North City, Dublin 1, D01HE43

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

### **Career Level**

- Entry Level