



KKD MULVEY LIMITED



#JOB-2456972



MOONEY'S, 4 Abbey Street Lower, Dublin 1,
D01 V0Y3



No of positions : 1



Paid Position



39 hours per week



36605.00 Euro Annually



18/08/2026



15/09/2026

How to apply

Application Method :

Please apply to the vacancy by the following means:

Email : kkdmulvey@gmail.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

Key Responsibilities

Prepare, cook, and present dishes within your assigned section

Manage and supervise Commis Chefs and kitchen assistants

Ensure all food is prepared to the restaurant's quality and hygiene standards

Maintain cleanliness and organization of your station

Monitor portion control and minimize waste

Assist in stock control, ordering, and inventory management

Ensure compliance with food safety regulations (e.g., HACCP)

Collaborate with other sections to ensure smooth service

Help develop new menu items and daily specials

Required Skills & Qualifications

Proven experience as a Chef de Partie or strong experience as a Commis Chef

Culinary diploma or equivalent (preferred)

Strong knowledge of cooking techniques and kitchen equipment

Ability to work under pressure in a fast-paced environment

Leadership and team management skills

Good organizational and time-management abilities

Understanding of food safety and hygiene standards

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

Career Level

- Experienced [Non-Managerial]