



CFW CHARLEVILLE LIMITED



#JOB-2457336



THE FOUR WINDS, Main Street, Charleville,
Co. Cork, P56 WR04



No of positions : 5



Paid Position



39 hours per week



36650.00 Euro Annually



09/07/2026



06/08/2026

How to apply

Application Method :

Please apply to the vacancy by the following means:

Email : cfwcharvillelimited@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

This is an exciting opportunity for a culinary professional with a passion for quality food and creativity. You will be responsible for preparation and presentation of our menu, ensuring high standards of food hygiene, and maintaining a well-organised, efficient kitchen.

Key Responsibilities:

- Ensuring smooth Kitchen operations, service and consistent food quality.
- Enforce food safety and hygiene practices in line with HACCP guidelines.
- Monitor stock levels and liaise with suppliers to maintain quality and cost-efficiency.
- Maintain a clean, compliant, and professional kitchen environment.

Requirements:

- Minimum 2 years previous experience in similar capacity.
- Excellent organisational and time management skills.
- Strong working knowledge of HACCP and food safety standards. Experience in modern and busy kitchen environment. Relevant culinary qualifications desirable.

Salary: €36,650 per annum

Hours: 39 hours per week.

Location: The Four Winds, Main Street, Charleville, Co. Cork, P56 WR04, Ireland.

To apply to this position please email CV to: cfwcharvillelimited@gmail.com
or post to the above address.

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

Career Level

- Experienced [Non-Managerial]