



Moran Hospitality



#JOB-2457505



THE COW PUB & KITCHEN, 2 Shelbourne
Road, Ballsbridge, Dublin 4, D04 T102



No of positions : 1



Paid Position



39 hours per week



36605.00 Euro Annually



05/08/2026



02/09/2026

How to apply

Application Method :

Not available



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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

Position: Chef de Partie

Employer: The Cow Pub & Kitchen

Work Location: 2 Shelbourne Road, Ballsbridge, Dublin 4, D04 T102, Ireland

Job Type: Full-Time, Permanent

Salary: €36,605 per annum

Hours of Work: 39 hours per week, working 5 days over 7, including evenings, weekends and public holidays as required.

About The Cow Pub & Kitchen

The Cow Pub & Kitchen is a busy, well-established gastropub located in the heart of Ballsbridge, Dublin 4. We are committed to delivering high-quality food, exceptional customer service and genuine Irish hospitality. We are now seeking an experienced and enthusiastic Chef de Partie to join our professional kitchen team.

Key Responsibilities

- * Prepare, cook and present high-quality dishes in accordance with established recipes and presentation standards.
- * Take responsibility for a designated section of the kitchen and ensure its efficient day-to-day operation.
- * Carry out daily food preparation and mise en place.
- * Ensure all dishes are prepared to a consistently high standard of quality, taste and presentation.
- * Maintain HACCP standards and comply with all food safety, hygiene and health & safety regulations.
- * Ensure the correct storage, labelling and temperature control of all food products.
- * Monitor portion control and minimise food waste.
- * Work closely with the Head Chef, Sous Chef and other members of the kitchen team to ensure efficient service.

- * Operate kitchen equipment safely and report any maintenance issues promptly.
- * Maintain a clean, organised and safe working environment at all times.
- * Assist with stock control and notify senior chefs of ordering requirements.

Candidate Requirements:

- * Minimum of 2 years' relevant experience working as a Chef de Partie or in an equivalent professional kitchen.
- * Strong knowledge of food preparation, cooking techniques and kitchen operations.
- * Good understanding of HACCP principles and food safety regulations.
- * Ability to work efficiently in a fast-paced kitchen environment.
- * Excellent organisational, communication and teamwork skills.
- * Ability to work independently and under pressure.
- * A recognised culinary qualification is desirable but not essential.

Benefits:

- * Competitive salary.
- * Employee discounts.
- * Free staff meals while on duty.
- * Cycle to Work Scheme.
- * Employee Assistance Programme.
- * Wellbeing programme.
- * Ongoing training and career development opportunities.
- * Staff recognition initiatives.
- * Staff social and celebration events.
- * Supportive and professional working environment.

How to Apply

Please submit your CV together with a brief cover letter outlining your relevant experience and suitability for the role.

Applications will be reviewed as they are received, and only shortlisted candidates will be contacted.

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

Career Level

- Experienced [Non-Managerial]