



Dinkins Bakery Ltd /Taste of Tuscany



#JOB-2457725



DINKIN'S, Telaydan, Monaghan, Co.

Monaghan, H18 RR90



No of positions : 1



Paid Position



39 hours per week



36605.00 Euro Annually



13/07/2026



10/08/2026

How to apply

Application Method :

Please apply to the vacancy by the following means:

Email : info@dinkinsbakery.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

Chef de Partie

Employer: Dinkin's Bakery Ltd

Location: Taste of Tuscany Restaurant, Church Square, Monaghan Town, Co. Monaghan, Ireland

Salary: €36,605 per annum

Job Type: Full-time, permanent

Hours: 39 hours per week, 5 days over 7, including weekends. Typical shifts are approximately 7–8 hours per day.

Job Description

Dinkin's Bakery Ltd is seeking an experienced Chef de Partie to join our team at the Taste of Tuscany restaurant located in Church Square, Monaghan Town.

The successful candidate will be responsible for:

Preparing and cooking high-quality dishes to company standards

Managing a designated section of the kitchen

Assisting with menu preparation and daily specials

Ensuring food safety, HACCP, hygiene, and health & safety standards are maintained

Monitoring stock levels and minimising waste

Assisting with kitchen organisation and service during busy periods

Working collaboratively with the wider kitchen and front-of-house team

Requirements

Previous experience working as a Chef de Partie or similar role

Knowledge of HACCP and food safety procedures

Ability to work efficiently in a fast-paced kitchen environment

Strong organisational and teamwork skills

Flexibility to work evenings and weekends

The annual remuneration for this role is €36,605 per annum based on a 39-hour working week.

Duties to perform will include to:

Monitor and maintain consistent food standards and quality at all times.

To participate in the design of menus and purchase all food within budgeted costs.

Prepare and produce food to agreed standards in conjunction with other chefs.

Ensure that preparation is done for the next morning and prior to service.

Assist in creating and preparing menu items and specials.

Communicate with the Chefs regarding menu items, problem situations or shortages.

Work closely with standard recipes and plate presentations to maintain standards of quality in production and presentation.

To ensure stock take levels and deliveries are correct and accurately recorded

Job Type: Full-time, Starting Salary €36605

English (essential)

Job Type: Full-time

Benefits:

Employee discount

Food allowance

Store discount

Work Location: In person

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

- Experienced [Non-Managerial]