



Firgrove Hotel



#JOB-2458112



Cahir Hill, Mitchelstown, Co. Cork,



No of positions : 2



Paid Position



39 hours per week



36605.00 Euro Annually



14/07/2026



11/08/2026

How to apply

Application Method :

Please apply to the vacancy by the following means:

Email : firgrovehotel@firgrovehotel.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

Position: Chef de Partie

Restaurant Name: Brackhill Holdings Ltd Trading as Firgrove Hotel

Location: Cahir Hill, Mitchelstown, Co. Cork, Ireland

Salary: €36,605 per year

Job type: Fulltime/ Contract

Hours per week: 39 hours

Email your CV to: firgrovehotel@firgrovehotel.com

Duties and responsibilities:

- Supports Head Chef in all areas of kitchen management.
- Your workday will be preparing dishes that (depending on your shift) could include breakfast, carvery lunch, banqueting and bar food, so experience in all areas of a busy kitchen is a desirable.
- Ensure the kitchen maintains high culinary standards during all operations.
- Comply with excellent hygienic requirements and health & safety standards.
- Capable of managing starters and sides if required.
- Play a role in menu creation and culinary innovation.
- Manage pass and ensure high quality of food service and food presentation.
- Support head chef in food supplier engagement, ordering, stock control and rostering.
- Support training commis chefs where necessary.
- Key team player and integral part of the kitchen team.

Offer:

- Competitive Rates
- Immediate Start
- Ongoing / Long term work
- Fulltime/ Contract
- Overtime Hours available

- Accommodation can be secured locally for the right candidate, should you be willing to relocate to Mitchelstown.
- Meals provided when on shift.

Skills:

- 1-2 years' previous experience in a similar role
- Ability to work in a fast-paced environment
- On-going awareness of culinary trends
- High quality cooking and knife handling skills
- Dependable, punctual and a team player
- Ability to communicate in English
- **Sector:** accommodation and food service activities

Career Level

- Experienced [Non-Managerial]