



AGT FOOD SERVICE LIMITED



#JOB-2458728



Cloncollig Industrial Estate, Tullamore, Co.

Offaly, R35 FD73



No of positions : 1



Paid Position



39 hours per week



36605.00 Euro Annually



17/07/2026



14/08/2026

How to apply

Application Method :

Not available



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

Requisition, purchase and inspect foodstuffs — place orders with approved suppliers for fresh meat, fish, poultry, vegetables, dairy, spices and dry goods; examine deliveries on arrival to verify quality, freshness, temperature and conformity with specification; reject sub-standard goods and manage stock rotation (FIFO) within their section. Plan menus and prepare, season and cook dishes, and oversee their preparation — contribute to the planning and development of seasonal menus, daily specials and new dishes across the group's venues; prepare, season and cook dishes from fresh, raw ingredients to order, including butchery/portioning, sauce and spice-blend preparation, marinades, dough and bread production as required by the section; oversee preparation carried out by commis chefs and kitchen assistants; monitor and taste finished dishes to ensure consistent quality, presentation and portion control before service. Supervise, organise and instruct kitchen staff and manage an area of the kitchen — take full responsibility for the running of an assigned section (e.g. tandoor/curry section, grill and hot kitchen, or larder/pastry); allocate tasks, set up mise en place, train and instruct commis chefs and kitchen porters, and deputise for the Head Chef or Sous Chef across the whole kitchen when required. Ensure hygiene and health and safety standards are maintained — apply and enforce the food safety management system (HACCP) within their section, including temperature checks, allergen controls, cleaning schedules, safe equipment use and accurate record-keeping, in compliance with FSAI requirements and company policy. Plan and co-ordinate kitchen work — organise the fetching, clearing and cleaning of equipment and utensils within their section; plan preparation schedules around service periods; co-ordinate w with other sections, FoH and the Head Chef to ensure smooth, timely service; assist w stocktakes and deep cleans. Required: 2 years experience in a related role. Ability to run a kitchen section independently during busy service, including supervision and instruction of junior staff. Demonstrated skill in preparing, seasoning and cooking dishes from raw ingredients to a consistent standard; experience with traditional Indian cooking techniques (spice preparation, curry bases, tandoor/grill work, breads) is highly desirable. Sound working knowledge of HACCP, food hygiene, allergen management and kitchen health and safety. Experience of stock ordering, checking deliveries for quality and managing stock rotation. Ability to contribute to menu planning and dish development. Good

communication/teamwork; sufficient English to work safely in a kitchen brigade and comply with written food safety records. Flexibility to work a roster including evenings, weekends and public holidays. Desirable: A recognised culinary qualification. Experience training or mentoring commis chefs. Experience across more than one section (hot kitchen, larder, pastry, tandoor).

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

Career Level

- Experienced [Non-Managerial]