



DUNDALK RACING (1999) LIMITED



#JOB-2458816



Dundalk Stadium, Racecourse Road, Dundalk,
Co. Louth, A91 FFP3



No of positions : 1



Paid Position



39 hours per week



36605.00 Euro Annually



20/07/2026



17/08/2026

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

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Dundalk Stadium is seeking a skilled and motivated Chef de Partie to join our professional kitchen team on a full-time, permanent basis. The successful candidate will be responsible for managing a designated kitchen section, preparing and presenting high-quality dishes, maintaining food safety standards, and supporting the smooth day-to-day operation of the kitchen. The role requires excellent culinary skills, strong organisational abilities, and a commitment to delivering exceptional food quality in a fast-paced hospitality environment.

Key Duties and Responsibilities

Prepare, cook, and present high-quality dishes within the designated kitchen section in accordance with established recipes and presentation standards.

Organise and manage daily mise en place to ensure efficient kitchen operations and timely service.

Oversee the day-to-day operation of the assigned section during service while maintaining consistency and quality.

Monitor food quality, portion control, and presentation to ensure compliance with company standards.

Ensure all food is prepared, stored, and handled in accordance with HACCP, food safety, hygiene, and allergen regulations.

Conduct stocktaking, stock rotation, inventory control, and assist with ordering supplies to maintain adequate stock levels.

Minimise food waste through effective stock management and efficient production planning.

Maintain cleanliness and organisation of workstations, equipment, and food preparation areas.

Supervise, support, and provide guidance to junior kitchen staff to ensure efficient teamwork and high performance.

Work collaboratively with the Head Chef and kitchen team to develop menus and improve operational efficiency.

Ensure compliance with all health and safety legislation, company policies, and standard operating procedures.

Assist with receiving deliveries, checking product quality, and ensuring proper storage of ingredients.

Contribute to maintaining a positive, professional, and productive kitchen environment.

Candidate Requirements

Essential:

Relevant qualification in Culinary Arts, Professional Cookery, or equivalent.

Minimum of two years' experience working in a professional commercial kitchen.

Experience working as a Chef de Partie or in a similar role.

Strong knowledge of food preparation techniques, kitchen operations, and culinary best practices.

Good understanding of HACCP principles, food safety, hygiene, and allergen management.

Excellent organisational and time management skills.

Ability to work efficiently under pressure in a fast-paced kitchen environment.

Strong communication and teamwork skills.

High attention to detail and commitment to maintaining food quality standards.

Desirable:

Experience in stock control, ordering, and inventory management.

Experience supervising or mentoring junior kitchen staff.

Knowledge of modern cooking techniques and menu development.

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

Career Level

- Experienced [Non-Managerial]