



Company Details Confidential



#JOB-2459154



Simla, Kill Lane, Foxrock, Dublin 18, D18

W2F6



No of positions : 1



Paid Position



39 hours per week



36605.00 Euro Annually



21/07/2026



18/08/2026

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

Position: Chef de Partie

Employer / Trading Name: Patrick HylandT/A Pig and Heifer

Location: Simla, Kill Lane, Foxrock, Dublin 18

Hours of Work: 39 hours per week

Annual Salary: €36,605 per annum

Contract 24 months

Pig and Heifer is seeking an experienced Chef de Partie to join its professional kitchen team. The successful candidate will be responsible for managing a designated section of the kitchen, ensuring the consistent preparation of high-quality dishes using fresh ingredients while maintaining the company's artisan food production standards.

Key Responsibilities

Manage and operate an assigned kitchen section independently.

Prepare, cook and present dishes to a consistently high standard.

Prepare fresh meats, poultry, sauces, soups and daily specials.

Assist with the production of artisan food for both deli and catering operations.

Ensure compliance with HACCP, food safety and hygiene regulations.

Monitor food quality, portion control and presentation standards.

Assist with stock rotation, inventory control and ordering.

Minimize food waste and maintain cost control.

Supervise and support junior kitchen staff where required.

Maintain a clean, organized and efficient kitchen environment.

Work closely with the Head Chef to ensure smooth daily kitchen operations.

Essential Requirements

Minimum 2 years' experience as a Chef de Partie or in a similar professional kitchen role.

Strong knowledge of food preparation techniques and kitchen operations.

Experience working with fresh ingredients and high-volume food production.

Knowledge of HACCP and food safety procedures.

Ability to work efficiently under pressure.

Good communication and teamwork skills.

Fluent English sufficient for kitchen communication and food safety compliance.

Application Details

Applications should be submitted by here

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

Career Level

- Experienced [Non-Managerial]