



NEWPARK HOTEL LIMITED



#JOB-2459168



NEWPARK HOTEL, Castlecomer Road,  
Kilkenny, Co. Kilkenny, R95 KP63



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



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

Reporting to the Executive & Head Chef, the Chef de Partie will be expected to perform the following duties:

#### Responsibilities

- The ability to follow proper payroll and uniform procedures.
- The ability to run the day to day operation of the station in the kitchen for the Cafe, Restaurant, Bistro and Room Service.
- The ability to assist in creating and preparing menus items and specials.
- The ability to check and complete mise en place and pars and set-up the station.
- The ability to complete requisitions, obtain proper signatures and submit to the Purchasing department.
- The ability to communicate with the Head Chef and the Executive Chef regarding menu items, problem situations or shortages.
- The ability to utilise the computer system in retrieving orders.
- The ability to work closely with standard recipes and plate presentations in order to maintain standards of quality in production and presentation.
- The ability to maintain a good working relationship with other employees, providing instruction and encouragement as needed.

- The ability to store items properly at the end of the shift.
- The ability to ensure a clean, neat and organised work area.
- The ability to handle and report any accident immediately, no matter how minor.
- The ability to conduct oneself in a professional manner at all times to reflect the high standards of Flynn Hotels and encourage staff to do the same.
- The ability to respond properly in any hotel emergency or safety situation.
- The ability to perform other tasks or projects as assigned by hotel management and staff.
- The ability to perform tasks for Sunday Carvery and Holidays.
- The ability to follow all guidelines for timely food service to guests.
- The ability to be certified in food service sanitation.
- The ability to have knowledge of Newpark Hotel Standards.
- Health & Safety:
  - To ensure that reasonable care is taken for health and safety of yourself, other employees, guests and any other persons on the premises.
  - To be aware of trained first-aid personnel on the premises and the location of first aid box.
  - To observe all safety rules and procedures, including those laid down in the Health & Safety Statement for your place of work.
  - To be thoroughly familiar with emergency, fire evacuation, medical procedures and accident reporting.
  - To carry out and promote fire and accident drills as directed by the hotel safety officer.
  - To make yourself available for safety training at least once a year if required.

#### Requirements

- Proven experience at senior level.
- 2 years experience.
- Ability to identify and resolve problems efficiently.
- Mastery in delegating multiple tasks.
- Strong communication and leadership skills.
- Up to date knowledge of best practices.

#### Other Duties

The above is not intended to be an exhaustive list and you will be expected to comply with any reasonable requests or duties as directed by management.

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

#### Career Level

- Experienced [Non-Managerial]