



Talent Connectors Ltd t/a EU Workforce



#JOB-2459438



THE FOUR WINDS, Main Street, Charleville,
Co. Cork, P56 WR04



No of positions : 1



Paid Position



39 hours per week



37000.00 Euro Annually



04/08/2026



01/09/2026

How to apply

Application Method :

Please apply to the vacancy by the following means:

Email : staff@euworkforce.ie



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

Chef de Partie

Work Location: The Four Winds Restaurant & Bar

Main Street, Charleville, Co. Cork, P56 WR04

Job Title: Chef de Partie

Number of Vacancies: 1

Employment Type: Permanent, Full-Time

Hours: 39 hours per week

Salary: €37,000 gross per year

Start Date: Immediate

Sector: Accommodation & Food Service Activities

Remote Working: No

Job Overview

The Four Winds Restaurant & Bar is seeking an experienced Chef de Partie to join its established kitchen team on a permanent full-time basis. The successful candidate will be responsible for managing their assigned kitchen section while maintaining high standards of food quality, hygiene and presentation in a busy hospitality environment.

Key Responsibilities:

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

Take responsibility for an assigned kitchen section.

Ensure compliance with HACCP and all food safety regulations.

Assist with food preparation, stock control and stock rotation.

Maintain a clean, organised and efficient work area.

Work closely with the Head Chef and wider kitchen team.

Ensure quality, consistency and portion control are maintained.

Follow company health and safety procedures at all times.

Candidate Requirements:

Minimum 5 years' professional chef experience, including experience as a Chef de Partie or in a similar role.

Good knowledge of professional kitchen operations.

Experience preparing fresh food in a busy restaurant or hotel kitchen.

Good understanding of HACCP and food safety procedures.

Ability to work efficiently under pressure.

Good communication skills in English (minimum B1 level).

Ability to work independently and as part of a team.

Desirable

Culinary qualification or recognised professional chef training.

Experience working in high-volume hospitality operations.

Skills:

Food Preparation

Professional Cookery

HACCP Compliance

Time Management

Teamwork

Organisation

Attention to Detail

Ability to Work on Own Initiative

Accommodation: Affordable accommodation is available for employees, subject to availability, at a cost of €100 per week.

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

Career Level

- Professional