



Hollystown Foodie Limited



#JOB-2459695



143 Phibsborough Road, Dublin 7, D07 AE02



No of positions : 1



Paid Position



39 hours per week



36605.00 Euro Annually



23/07/2026



20/08/2026

How to apply

Application Method :

Not available



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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

Thindi Phibsboroug require a Chef De Partie, responsible for overseeing a specific section of the kitchen, ensuring consistency in food quality, presentation, and adherence to health and safety regulations. Manages mise en place, preparing ingredients and ensuring readiness before service. Supervises and trains junior chefs, delegating tasks efficiently to maintain smooth kitchen operations. Collaborates with sous chefs and head chefs to develop new menu items, contributing to recipe refinement and innovation. Monitors inventory levels, placing orders as needed while maintaining cost efficiency and minimizing waste. Maintains strict hygiene standards, ensuring compliance with food safety protocols and HACCP guidelines.

Requires a minimum of two years of professional kitchen experience and ability to perform all functions of the role effectively. Proficiency in advanced cooking techniques is advantageous. Strong organisational skills and the ability to work effectively under pressure in a fast-paced environment are essential. Experience with kitchen management systems and familiarity with modern culinary equipment preferred.

Flexibility is expected, as the role may involve tasks beyond the immediate responsibilities outlined, depending on operational needs.

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

Career Level

- Experienced [Non-Managerial]