



IRISHTOWN RESTAURANTS LIMITED



#JOB-2460152



VOLCANO, High Street, Limerick, Co.

Limerick, V94 CX99



No of positions : 1



Paid Position



39 hours per week



36605.00 Euro Annually



27/07/2026



24/08/2026

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

Volcano Wings, a fast-growing American-style restaurant in Limerick, is currently seeking a skilled and passionate Chef de Partie to join our kitchen team. This role is ideal for a motivated chef who thrives in a high-energy environment and takes pride in delivering consistent, high-quality food.

The ideal candidate will hold a professional cookery qualification and have at least 5 years' experience working in a busy kitchen. Strong teamwork, communication, and organisational skills are essential.

Key Responsibilities

Prepare, cook, and present dishes to the highest standard and in line with brand specifications

Assist the Head Chef and Sous Chef in developing new menu items, sauces, and recipes

Maintain strict portion control and minimise food waste

Manage stock levels, including ordering and stocktaking for your section

Ensure full compliance with health & safety and food hygiene standards (HACCP)

Oversee cleanliness, organisation, and maintenance of your workstation

Work collaboratively with the kitchen team to ensure smooth service during busy periods

Position Details

Job Type: Full-time, Permanent

Salary: From €36,605 per annum

Hours: 39 hours per week, 5 days over 7 (including evenings and weekends)

Candidate Requirements

Essential

Minimum 5 years' experience as a chef

Recognised culinary qualification (Level 4 or equivalent / Culinary Arts Certificate)

Good level of English (B1 – Intermediate or above)

Strong understanding of HACCP and food safety practices

Desirable

Creativity and passion for food, especially bold flavours and sauces

Strong interpersonal and communication skills

Flexibility and ability to work in a fast-paced environment

Team-oriented mindset with a positive attitude

If you are passionate about food, thrive under pressure, and want to be part of a growing brand, we would love to hear from you.

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

Career Level

- Experienced [Non-Managerial]

Candidate Requirements

(Essential)

- **Minimum Experienced Required (Years):** 5
- **Minimum Qualification:** Level 7 (incl Diploma & Ordinary Bachelor Degree)

(Desirable)

- **Ability Skills:** Customer Service, Interpersonal Skills
- **Competency Skills:** Collaboration, Decision Making, Initiative, Leadership