



Company Details Confidential



#JOB-2460153



Unit F/G, Merchant's Quay Sc, 1-5 St Patrick's
St, Cork, Co. Cork, T12 P304



No of positions : 10



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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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

Following years of highly successful trading at our flagship Dublin location, our ownership group is expanding. We are launching a brand-new corporate entity, Wings Nova International Cork Limited, to introduce a premium international and Pan-Asian dining experience to the Merchant's Quay Shopping Centre in the heart of Cork City. We are building a foundational, world-class culinary team and are seeking 10 talented, highly motivated Chefs de Partie to establish and maintain our high-volume kitchen operations.

Job Summary

We are seeking experienced, permanent Chefs de Partie to take ownership of designated culinary sections, specializing in premium Pan-Asian dining. This is a core kitchen position. You will initially assist with recipe scaling, kitchen workflows, and menu testing during the launch phase, and permanently manage food preparation, section stock, and culinary consistency year-over-year.

Key Responsibilities (Ongoing & Long-Term)

- Food Preparation & Cooking: Prepare, cook, and present high-quality Chinese and Japanese specialty dishes according to company recipes and presentation standards.
- Section Management: Maintain complete control over your designated station, ensuring ingredients are prepped, organized, and adequately stocked for high-volume service.
- Quality & Consistency: Continuously monitor food quality, portion sizes, and presentation standards on the buffet line or service counter.
- HACCP & Hygiene: Enforce strict food safety protocols, temperature monitoring, and deep cleaning schedules in accordance with Food Safety Authority of Ireland (FSAI) regulations.
- Stock Control: Manage ingredients efficiently to minimize kitchen waste and accurately report stock replenishment needs to the culinary management team.

Candidate Requirements

- Experience: A minimum of 2 years of relevant working experience in a professional, fast-paced

kitchen specializing in Asian culinary arts is essential.

- Qualifications: A formal professional culinary qualification or culinary arts certificate is highly preferable.
- Specialist Knowledge: Strong practical knowledge of Chinese cooking techniques (e.g., wok control, roasting, dim sum) and Japanese cuisine preparation (e.g., sushi, sashimi, ramen bases, tempura).
- Food Safety: Comprehensive understanding of food hygiene systems and standard HACCP principles.
- Language: Professional working proficiency in English is required to maintain a safe, collaborative kitchen environment. Fluency in Chinese (Mandarin or Cantonese) is essential to accurately interpret authentic traditional recipes, communicate seamlessly within a specialized Pan-Asian culinary team, and maintain precise consistency across specialized cooking techniques.

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

Career Level

- Experienced [Non-Managerial]