



YONCA CONSULTANCY LIMITED



#JOB-2460581



ROASTIE, The Mall, Riverside Way, Midleton,
Co. Cork, P25 X362



No of positions : 2



Paid Position



39 hours per week



38000.00 Euro Annually



29/07/2026



26/08/2026

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

Lumi Midleton, located in Midleton, County Cork, Ireland, is seeking an experienced and passionate Chef de Partie to join our growing kitchen team.

Key Responsibilities:

Prepare, cook, and present high-quality dishes within your designated section.

Assist the Head Chef and Sous Chef in daily kitchen operations.

Maintain high standards of food hygiene, health, and safety.

Monitor food quality, stock rotation, and portion control.

Ensure efficient service during busy periods.

Assist with menu development and seasonal specials.

Train and support junior kitchen staff when required.

Requirements

Minimum 2 years' experience as a Chef de Partie or similar role.

Strong knowledge of food preparation and kitchen operations.

Ability to work effectively in a fast-paced environment.

Good communication and teamwork skills.

Knowledge of HACCP and food safety procedures.

Culinary qualification is desirable.

Employment Type: Full-time (39 hours per week)

Annual Salary: €38000

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

Career Level

- Experienced [Non-Managerial]