



Kongu Nadu Restaurant Limited



#JOB-2460584



Unit 16, Belgard Square West, Tallaght, Dublin
24, D24 F9XV



No of positions : 1



Paid Position



39 hours per week



36605.00 Euro Annually



29/07/2026



26/08/2026

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

We are seeking an experienced chef specializing in authentic Kongu Nadu cuisine from South India. The role involves preparing traditional non-vegetarian dishes (chicken, mutton, fish) and vegetarian specialties using regional spices and cooking techniques. The chef will design and execute a menu featuring Kongu Nadu delicacies, including parotta with salna and other signature dishes. Responsibilities include maintaining high standards of taste, hygiene, and presentation, supervision of other kitchen staff and supervision of kitchen activities. Prior experience in South Indian cuisine and knowledge of Kongu Nadu flavors is essential.

The work hours are 39 per week

3x roles available

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Essential Skills Required:

Minimum 2 years' experience as a Chef de Partie

Expertise in Kongu Nadu-style cooking techniques and spice blends.

Ability to prepare a wide range of chicken, mutton, and fish dishes (curries, gravies, fry, biryani, etc.).

Proficiency in making parotta, salna, and other vegetarian dishes typical of Kongu Nadu cuisine.

Strong knowledge of traditional South Indian ingredients and flavor profiles.

Menu planning and innovation while preserving authenticity.

High standards of food hygiene, safety, and presentation.

Multi-country culinary exposure and adaptability to diverse cooking styles.

Job Type: Full-time

Work Location: In person

Job Type: Full-time

Benefits:

Sick pay

Work Location: In person

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

Career Level

- Experienced [Non-Managerial]