



RENVYLE HOTEL LIMITED



#JOB-2460797



RENVYLE HOUSE HOTEL, Rusheenduff,
Renvyle, Co. Galway, H91 X8Y8



No of positions : 3



Paid Position



39 hours per week



36605.00 Euro Annually



30/07/2026



27/08/2026

How to apply

Application Method :

Please apply to the vacancy by the following means:

Email : renvylehotellimited@gmail.com



Open your camera
app & point here
to view this ad
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

This is an exciting opportunity for a culinary professional with a passion for quality food and creativity. You will be responsible for preparation and presentation of our menu, ensuring high standards of food hygiene, and maintaining a well-organised, efficient kitchen.

Key Responsibilities:

- Ensuring smooth Kitchen operations, service and consistent food quality.
- Enforce food safety and hygiene practices in line with HACCP guidelines.
- Monitor stock levels and liaise with suppliers to maintain quality and cost-efficiency.
- Maintain a clean, compliant, and professional kitchen environment.

Requirements:

- Minimum 2 years previous experience in similar capacity.
- Excellent organisational and time management skills.
- Strong working knowledge of HACCP and food safety standards.
- Experience in modern and busy kitchen environment.
- Relevant culinary qualifications desirable.

Salary: €36,605 per annum.

Hours: 39 hours per week.

Location: Renvyle House Hotel, Rusheenduff, Renvyle, Co. Galway, H91 X8Y8, Ireland.

To apply to this position please email CV to: renvylehotellimited@gmail.com or post to the above address.

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

Career Level

- Experienced [Non-Managerial]