



Om Jai Maa Restaurants Ltd



#JOB-2461154

Foodshala North Indian Cuisine Bar & Grill,



South Main Street, Naas, Co. Kildare, W91

FHR3



No of positions : 2



Paid Position



39 hours per week



704.00 Euro Weekly



01/08/2026



29/08/2026

How to apply

Application Method :

Please apply to the vacancy by the following means:

Email : kumarnitika072@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

Om Jai Maa Restaurants Ltd. is seeking an experienced Chef de Partie to join our kitchen team. The successful candidate will be responsible for preparing authentic Indian cuisine, maintaining high food quality standards, and supporting the daily operation of the kitchen.

Key Responsibilities

Prepare and cook authentic Indian curries, starters, and desserts.

Prepare ingredients and assist with menu planning.

Maintain consistency in food quality, presentation, and taste.

Ensure compliance with HACCP and food safety procedures.

Monitor food quality and stock levels.

Maintain cleanliness and hygiene in the kitchen.

Work effectively with the kitchen team to ensure smooth service.

Requirements

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

Experience preparing authentic Indian curries, Indian starters, and Indian desserts.

Knowledge of Indian spices, ingredients, and traditional cooking techniques.

Good understanding of HACCP and food safety practices.

Ability to work in a fast-paced kitchen environment.

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

Career Level

- Experienced [Non-Managerial]