



LUNAR CONCEPTS LIMITED



#JOB-2461174



LA CAVERNA, 12 Fownes St Upr, Dublin 2,
D02 PY51



No of positions : 1



Paid Position



39 hours per week



37544.00 Euro Annually



04/08/2026



01/09/2026

How to apply

Application Method :

Please apply to the vacancy by the following means:

Email : info@lacaverna.ie



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

La Caverna Restaurant & Wine Bar is seeking an experienced and motivated Chef de Partie to join our professional kitchen team in the heart of Temple Bar, Dublin.

The successful candidate will be responsible for preparing and cooking high-quality dishes while maintaining the highest standards of food safety, hygiene, and presentation. The Chef de Partie will oversee a designated section of the kitchen and work closely with the Head Chef and Sous Chef to ensure the smooth daily operation of the kitchen.

Key Responsibilities:

Prepare, cook and present dishes to a consistently high standard.

Manage and take responsibility for a designated section of the kitchen.

Assist in planning and developing seasonal menus.

Ensure all food is prepared in accordance with recipes, portion control and presentation standards.

Monitor food quality, freshness and stock rotation.

Maintain excellent standards of food hygiene and HACCP procedures.

Ensure compliance with all health and safety regulations.

Assist with ordering, stock control and minimising food waste.

Support and train junior members of the kitchen team where required.

Work efficiently in a fast-paced kitchen environment while maintaining quality and consistency.

Collaborate effectively with the Head Chef and other kitchen staff to deliver an exceptional dining experience.

Essential Requirements:

Minimum of 2 years' experience working as a Chef or Chef de Partie in a professional restaurant kitchen.

Excellent knowledge of food preparation, cooking techniques and kitchen operations.

Strong understanding of HACCP and food safety procedures.

Ability to work efficiently under pressure.

Good organisational and time management skills.

Excellent communication and teamwork skills.

Passion for high-quality food and attention to detail.

Flexibility to work evenings, weekends and public holidays.

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

Career Level

- Experienced [Non-Managerial]

Candidate Requirements

(Essential)

- **Minimum Experienced Required (Years):** 2
- **Minimum Qualification:**No Qualification

(Desirable)

- **Ability Skills:** Catering, Hospitality
- **Competency Skills:** Flexibility, Teamwork
- **Additional Skills:**HACCP
- **Specialising In:**professional cookery
- **Driving Licence:** None:
- **Languages:** English A2-Elementary