



The Greek Cuisine Company Ltd



#JOB-2462613



Marina , Market, Cork, Co. Cork,



No of positions : 1



Paid Position



39 hours per week



36650.00 Euro Annually



07/08/2026



04/09/2026

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

The Chef de Partie is responsible for managing an assigned kitchen section and preparing high-quality dishes in accordance with company recipes, quality standards, and food safety requirements. The successful candidate will work as part of a professional kitchen, supporting the Head Chef in delivering consistent food quality, efficient kitchen operations, and excellent service standards. The role requires a skilled professional with organisational ability, attention to detail, and the capacity to perform effectively in a busy restaurant environment.

Key Responsibilities

The successful candidate will be responsible for:

- Preparing, cooking, and presenting menu items to the required company standards.
- Managing and organising an assigned kitchen section during preparation and service periods.
- Completing daily and ensuring readiness for service.
- Maintaining consistency in food quality, portion control, flavour, and presentation.
- Working effectively as part of a structured kitchen team during busy service periods.
- Supporting the Head Chef with daily kitchen operations and service requirements.
- Assisting with menu preparation, recipe development, and seasonal menu changes.
- Ensuring all dishes are prepared according to established recipes and quality standards.
- Monitoring stock levels and reporting shortages or requirements to senior kitchen management.
- Assisting with ordering, stock rotation, storage procedures, and inventory control.
- Maintaining effective food cost control practices and minimising food waste.
- Supporting the training and development of junior kitchen team members where required.
- Maintaining high standards of kitchen cleanliness, organisation, and efficiency.
- Ensuring compliance with HACCP procedures, Food Safety Authority of Ireland (FSAI) requirements, allergen controls, and workplace health and safety regulations.
- Following all company policies relating to food hygiene, safety, and operational standards.
- Assisting with maintaining a positive and professional working environment within the kitchen.

Essential Requirements. Applicants must have:

Minimum 3 years' professional experience working as a Chef de Partie or in an equivalent senior kitchen position.

Experience working in a professional restaurant or commercial kitchen environment.

Proven ability to manage an assigned kitchen section independently.

Experience preparing food to consistent quality and presentation standards.

Experience working within a structured kitchen brigade.

Strong knowledge of food preparation techniques and professional kitchen procedures.

Good understanding of HACCP principles, food hygiene, and allergen management procedures.

Experience with stock control, food storage, stock rotation, and waste reduction practices.

Desirable Qualifications and Experience

Professional culinary qualification, diploma, or recognised chef cert

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

Career Level

- Managerial