



BALLYRUSHEEN HOLDINGS LIMITED



#JOB-2462976



THE PEPPERMILL, 27/28 Kenyon Street,
Nenagh, Co. Tipperary, E45 TF64



No of positions : 3



Paid Position



39 hours per week



36605.00 Euro Annually



07/08/2026



04/09/2026

How to apply

Application Method :

Please apply to the vacancy by the following means:

Email : info@thepeppermill.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

Employer: The Peppermill Restaurant

Location: Nenagh, Co. Tipperary

Job Type: Permanent, Full-Time

Hours: 39 hours per week (5 days over 7, including evenings and weekends)

Salary: €36,605 per annum

Job Description

The Peppermill Restaurant is looking for an experienced and passionate Chef de Partie to join our busy kitchen team. The successful candidate will be responsible for managing their own section of the kitchen, preparing and presenting high-quality dishes, and maintaining the highest standards of food quality, hygiene and kitchen organisation.

Duties and Responsibilities

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

Take responsibility for a designated section of the kitchen.

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

Assist the Head Chef and Sous Chef with the day-to-day running of the kitchen.

Monitor food quality, stock rotation and minimise waste.

Maintain excellent HACCP, food safety and hygiene standards.

Ensure all equipment and work areas are kept clean and safe.

Assist with stock control, deliveries and ordering.

Train and support junior members of the kitchen team when required.

Work efficiently during busy service while maintaining high standards.

Requirements

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

Relevant culinary qualification or equivalent practical experience.

Good knowledge of HACCP and food safety procedures.

Ability to work under pressure in a fast-paced environment.

Strong organisational and teamwork skills.

Good communication skills and a positive attitude.

Flexibility to work evenings and weekends.

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

Career Level

- Experienced [Non-Managerial]