



ORIENTAL WELLBEING FOODS LIMITED



#JOB-2463296



BAO HOUSE, 34 Aungier Street, Dublin 2,
D02 HK75



No of positions : 1



Paid Position



39 hours per week



36605.00 Euro Annually



11/08/2026



08/09/2026

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

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Prepare and execute assigned dishes to the highest standard, ensuring strict adherence to authentic Indian recipes and presentation guidelines.

Master various Indian cooking techniques, such as tandoor cooking, dum (slow cooking), and proper spice tempering (tadka), to ensure authentic flavor profiles.

Take ownership of a designated section of the kitchen, ensuring all dishes are prepared in a timely manner and meet quality standards.

Oversee the preparation and portioning of ingredients, ensuring the use of fresh, high-quality, and locally-sourced produce, meats, and spices where applicable.

Supervise and mentor Commis Chefs and kitchen assistants, providing hands-on training to ensure they adhere to kitchen protocols and maintain dish quality.

Key Requirements:

Advanced knowledge of traditional Indian cooking techniques (tandoor, dum, curry-making, bread-making) and a strong understanding of the spice profiles used in regional Indian dishes.

Ability to contribute to menu innovation by creating and refining authentic Indian dishes, adapting recipes to suit local tastes without compromising on authenticity.

Proven ability to manage a section of the kitchen while leading junior staff (Commis Chefs and kitchen assistants), ensuring efficient operations and high-quality output.

Strong organizational skills to handle multiple orders simultaneously, especially during busy service periods, while maintaining quality and timing.

Sharp focus on presentation, portioning, and consistency in every dish prepared.

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

Career Level

- Experienced [Non-Managerial]