



HOLLYSTOWN FOODIE LIMITED



#JOB-2463355



THINDI, 143 Phibsborough Rd, Dublin 7, D07
AE02



No of positions : 1



Paid Position



39 hours per week



36605.00 Euro Annually



12/08/2026



09/09/2026

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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Thindi Phibsborough is seeking an experienced and enthusiastic Chef de Partie to join our dynamic kitchen team on a full-time, permanent basis. The successful candidate will be responsible for overseeing a designated section of the kitchen, preparing and presenting high-quality dishes, maintaining exceptional food safety and hygiene standards, and supporting the efficient day-to-day operation of the kitchen. The role requires strong culinary expertise, excellent organisational abilities, and the ability to perform consistently in a fast-paced hospitality environment while delivering outstanding food quality and customer satisfaction.

Key Duties and Responsibilities

- Manage and oversee an assigned kitchen section, ensuring smooth and efficient service throughout each shift.

- Prepare, cook, and present a wide range of dishes in accordance with established recipes, quality standards, and presentation guidelines.

- Organise daily mise en place to ensure all ingredients and equipment are prepared before service.

- Monitor food quality, consistency, portion control, and presentation to maintain company standards.

- Ensure full compliance with HACCP procedures, food safety legislation, hygiene regulations, and allergen management requirements.

- Assist in menu preparation and contribute ideas for seasonal dishes and special menu offerings.

- Monitor stock levels, conduct stock rotation using FIFO principles, and minimise food waste through effective inventory management.

- Assist with ordering food supplies, checking deliveries, and ensuring all ingredients are stored correctly.

- Supervise, train, and support junior chefs and kitchen assistants to promote teamwork and maintain operational standards.

Maintain a clean, organised, and safe kitchen environment, ensuring all workstations and equipment are sanitised at all times.

Collaborate closely with the Head Chef and kitchen management team to improve kitchen efficiency and maintain excellent service standards.

Ensure compliance with all company policies, health and safety legislation, and standard operating procedures.

Candidate Requirements

Essential

Relevant qualification in Culinary Arts, Professional Cookery, Hospitality, or equivalent practical experience.

A minimum of two years' professional chef experience in a commercial kitchen environment is essential.

Previous experience as a Chef de Partie, Chef, or Assistant Chef in a busy restaurant or hospitality environment.

Strong knowledge of food preparation techniques, kitchen operations, and commercial cooking methods.

Excellent understanding of HACCP principles, food safety regulations, hygiene standards, and allergen management.

Experience with stock control, inventory management, food ordering, and waste reduction.

Ability to supervise junior kitchen staff and maintain high standards during busy service periods.

Strong organizational, communication, and time management skills.

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

Career Level

- Experienced [Non-Managerial]