



Company Details Confidential



#JOB-2463356



SPICE N RICE, St Patrick's St, Portumna, Co.

Galway, H53 F8D2



No of positions : 1



Paid Position



39 hours per week



36000.00-38000.00 Euro Annually



10/08/2026



07/09/2026

How to apply

Application Method :

Please apply to the vacancy by the following means:

Email : israrahmadzai0@gmail.com



Open your camera app & point here to view this ad online



Chef de Partie – Indian & Afghan Cuisine

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

Ahmadzai Foods is seeking an experienced Chef de Partie to join our kitchen team in Portumna, Co. Galway. The restaurant offers a range of Indian and other dishes and is expanding its menu to introduce Afghan cuisine.

The successful candidate will be responsible for preparing, cooking and presenting high-quality dishes, with particular emphasis on Indian cuisine and the preparation and development of Afghan dishes as part of our expanding menu.

Main duties include preparing and cooking Indian dishes including Bhuna, Vindaloo, Madras, Balti, Garlic Chilli Masala, Tikka Masala, Korma, Rogan Josh and Jalfrezi; assisting with the introduction of Afghan dishes; preparing curries, rice dishes, grilled dishes, sauces and marinades; preparing and storing ingredients; managing the assigned kitchen section during service; maintaining consistency in food quality, taste, presentation and portion control; monitoring stock and food waste; and maintaining high standards of food hygiene, HACCP, health and safety.

Requirements: Minimum 2 years' relevant professional chef experience. Professional experience in Indian and/or Afghan/South Asian cuisine. Good knowledge of spices, marinades, sauces, curry preparation and traditional cooking techniques. Good understanding of food hygiene, HACCP and kitchen safety. Must be able to work efficiently both independently and as part of a busy kitchen team.

Full-time permanent position – 39 hours per week. Salary: €36,000–€38,000 per annum.

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

Career Level

- Experienced [Non-Managerial]

Candidate Requirements

(Essential)

- **Minimum Experienced Required (Years):** 2

(Desirable)

- **Ability Skills:** Customer Service, Hospitality
- **Competency Skills:** Teamwork, Time Management