



Company Details Confidential



#JOB-2463364



Spice India , 5 Stoneybatter, Dublin 7, Dublin,



No of positions : 3



Paid Position



39 hours per week



36605.00-39000.00 Euro Annually



10/08/2026



07/09/2026

How to apply

Application Method :

Please apply to the vacancy by the following means:

Email : sajuprabha@hotmail.com

Address:

[Spice India](#)

[5 Stoneybatter](#)

[Dublin 7](#)



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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

Our client, Smruti Prabha Restaurant Limited T/A Spice India at 5 Stoneybatter, Dublin 7 is hiring Chef de partie. Must have a minimum of 3 years of experience as a chef and have a knowledge of Indian cuisines and dishes. Specialised in Tandoor & Curry dishes would be an added advantage. Comply with food safety & hygiene. Experience working in a busy kitchen is essential and must be a team player. This is a permanent full-time role, with a salary range of €36605 to €39000 per annum, 39 hours a week. Apply by email at sajuprabha@hotmail.com or by post.

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

Career Level

- Experienced [Non-Managerial]

Candidate Requirements

(Essential)

- **Minimum Experienced Required (Years):** 3
- **Minimum Qualification:** Level 2 Certificate **OR** Certificate in Food Production

(Desirable)

- **Ability Skills:** Customer Service, Hospitality
- **Competency Skills:** Teamwork, Time Management, Working on own Initiative
- **Additional Skills:** HACCP
- **Specialising In:** indian cuisine