



Ballygarry Estate, Hotel & Spa Limited



#JOB-2463551



Ballygarry Estate Hotel Spa, Leebrook, Tralee,
Kerry, V92W279



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 :

Please apply to the vacancy by the following means:

Email : hr@ballygarry.com



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

Job location: Kerry

Job headline: Chef De Partie

Employer's name / company: Ballygarry Estate, Hotel & Spa

Employer's website: www.ballygarry.com

Job type(s): Full time

Job description:

Ballygarry Estate Hotel & Spa is an award winning luxury 4-star hotel located on the outskirts of Tralee Co. Kerry. At Ballygarry we appreciate the dining experience and over the years our hotel has consistently evolved, providing our guests with endless options for their dining preferences. We have brought together a team of talented chefs who take great pride in creating mouth-watering dishes for any array of occasions. From traditional bar food menus, sumptuous banquet affairs and mouth watering barbeques, Ballygarry offers a work environment that is diverse and perfect for passionate, creative and talented individuals.

Job Description: Chef De Partie

Contract Type: Permanent (39h p/w)

Salary: €36,605 per annum

Starting Date: 15/12/2026

Number of positions available: 1

Reports to: Sous/ Head Chef

SCOPE OF WORK:

As Chef De Partie you will be expected to support the Sous and Head chef in maintaining the kitchens excellent reputation and to provide Ballygarry Estate Hotel & Spa standards of service to all customers in an attentive and courteous manner in accordance with current legislation.

MAIN DUTIES:

You will be responsible for preparing, cooking and serving of food according to recipes and as directed.

Checking on a daily basis food preparation regarding portion size, quantity and quality as laid down in the recipe index.

To check all food deliveries are to specification.

Remaining up to date with latest culinary trends and create ideas into efficient and consistent implementations.

To write creative menus making use of existing stock and observing margins.

To provide explanation of menu items to restaurant team.

Delegating tasks to Demi Chefs and Commis Chefs and checking that they are carried out in the correct manner.

To plan business and check advance bookings

To set up assigned work station.

To maintain high standards of cleanliness as you work.

To store food correctly and observe proper stock rotation.

To ensure 4* standards of service are achieved at all times.

To perform in a professional and courteous manner with all customers (internal & external).

Maintain good colleagues' relations and motivate colleagues.

Ensuring that training on a one-to-one basis has been carried out and comprehended.

To ensure all hygiene regulations and HACCP are adhered to at all times

To comply with statutory and legal requirements for Health & Safety, Fire, Hygiene, and Employment.

To attend and participate in hotel meetings when required & to attend training.

You must remain totally flexible in your position and may be required to carry out other tasks as directed by management.

Requirements:

The ideal candidate will hold a recognised culinary and/or have at least 3 years experience in a 4 star hotels or quality focused

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

Career Level

- Experienced [Non-Managerial]