



Company Details Confidential



#JOB-2463767



D'Olier Chambers, D'Olier Street, Dublin 2,  
D02 H589



No of positions : 1



Paid Position



39 hours per week



36605.00 Euro Annually



13/08/2026



10/09/2026

## How to apply

### Application Method :

Not available



Open your camera  
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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 Title: Chef de Partie

Employer: YJIMIY LIMITED T/A D'Olier Street Restaurant

Location: D'Olier Chambers, D'Olier Street, Dublin - D02H589

Salary: €36,605 p.a.

Hours: 39 hrs/w

#### Responsibilities:

- Daily food preparation, meeting the quality and standards of HACCP.
- Responsible for maintaining the hygiene of the kitchen
- Ensure all dishes leaving the kitchen are prepared and presented to agreed standards.
- Avoid unnecessary wastage.
- Supervision and training of junior and new kitchen staff.
- Estimating the daily production needs, avoiding unnecessary wastage.
- Manage stocks in a responsible manner.
- Check the quality of raw and cooked food products to ensure that standards are met.
- Assist in developing daily and seasonal menu items.
- Operate and maintain all equipment of the kitchen following H&S procedures.
- Ensuring a friendly working environment where creativity, continuous improvement, and constructive criticism are standard.

#### Requirements

- 2 years' experience as Chef de Partie in a busy kitchen.
- Ability to showcase available local and seasonal ingredients.
- HACCP knowledge and experience.
- **Sector:** accommodation and food service activities

### Career Level

- Experienced [Non-Managerial]