



Company Details Confidential



#JOB-2463820



Unit 41, English Market, Grand Parade, Cork,  
Co. Cork, T12 EPK5



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  
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

CHEF DE PARTIE

Employer: K O'Connell Fishmongers Ltd

Location: Unit 41, The English Market, Grand Parade, Cork, Eircode: T12EPK5

Contract: Full-time, Permanent

Hours: 39 hours per week

Salary: €36,605 per annum

Vacancies: 1

### About the company

K O'Connell Fishmongers Ltd is a long-established and highly regarded family-run business, renowned for supplying the finest fresh seafood from Cork's iconic English Market and beyond.

We are committed to exceptional quality, supreme freshness and outstanding customer service.

Working closely with local fishermen and trusted suppliers, we bring the very best of Irish seafood to our customers. Our kitchens focus on flavour, creativity and consistency, preparing high-quality fish dishes in a professional and collaborative environment.

We are now looking for a qualified Chef de Partie to join our culinary team and help uphold the high standards that have made our name synonymous with excellent seafood.

### Main Responsibilities

Prepare, cook, and present dishes to consistently high standards.

Manage and operate your assigned kitchen section efficiently.

Support the Sous Chef and Head Chef in menu preparation and daily operations.

Ensure full compliance with HACCP, food safety guidelines, and kitchen hygiene standards.

Monitor portion control, stock rotation, and minimize food waste.

Maintain a clean, organized, and efficient working environment.

Contribute creative ideas for menu development and seasonal specials.

#### Candidate Profile

Minimum 2 years' experience as a Chef de Partie or similar position.

Strong culinary skills and knowledge of kitchen operations.

Ability to work effectively under pressure in a fast-paced kitchen.

Excellent teamwork, communication, and organizational skills.

Solid understanding of HACCP and food hygiene requirements.

Must be available to work 39 hours per week on-site in Ireland.

#### Benefits

Competitive salary of €36,605 per year (€18.05 per hour).

Opportunity to work in a motivating and professional culinary environment.

Long-term career growth opportunities.

Supportive team and a positive kitchen culture.

#### How to Apply

Please send your CV to [jacqui.koconnell@gmail.com](mailto:jacqui.koconnell@gmail.com)

Include "Chef de Partie" in the subject line.

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

#### Career Level

- Experienced [Non-Managerial]