



CLÍSTE CONSULTANTS LIMITED



#JOB-2463854



RADISSON BLU, Radisson Blu, Ditchl, Little
Island, Co. Cork, T45 WF53



No of positions : 1



Paid Position



39 hours per week



36605.00 Euro Annually



14/08/2026



11/09/2026

How to apply

Application Method :

Not available



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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

Chef de Partie

Employer: Radisson Blu Hotel & Spa, Cork

Location: Radisson Blu Hotel & Spa, Cork, Ditchley House, Little Island, Co. Cork, Ireland

Job type: Permanent, full-time

Hours of work: 39 hours per week

Basic salary: €36,605 gross per annum

Reporting to: Head Chef and Sous Chef

About the Role

Radisson Blu Hotel & Spa, Cork is seeking an experienced and motivated Chef de Partie to join its professional kitchen team.

The successful candidate will be responsible for managing an assigned section of the kitchen and preparing, cooking and presenting high-quality dishes in accordance with the hotel's established standards. The Chef de Partie will contribute to the efficient running of the kitchen while maintaining excellent food quality, consistency, hygiene and safety.

This position is based at Radisson Blu Hotel & Spa, Cork and is within a hotel establishment that is not a fast-food outlet.

Main Duties and Responsibilities

The principal responsibilities of the Chef de Partie will include:

* Taking responsibility for the preparation, cooking and presentation of food within an assigned

kitchen section.

- * Producing dishes consistently and in accordance with approved recipes, presentation standards and portion controls.
- * Preparing ingredients and completing mise en place before each service.
- * Ensuring that all food is prepared and served to the required quality and within appropriate service times.
- * Organising and maintaining the assigned section to support an efficient breakfast, lunch, dinner, banqueting and events service.
- * Monitoring food quality, freshness, temperature and presentation throughout preparation and service.
- * Supporting the Head Chef and Sous Chef with daily kitchen operations.
- * Supervising and providing guidance to Commis Chefs and other junior kitchen colleagues when required.
- * Assisting with the training and development of junior members of the kitchen team.
- * Communicating effectively with other kitchen sections and the wider food and beverage team.
- * Following all food safety, HACCP, allergen management, health and safety, and hygiene procedures.
- * Maintaining accurate food safety and temperature-control records.
- * Ensuring that the kitchen, equipment, utensils and storage areas are clean, safe and properly maintained.
- * Monitoring stock levels and reporting requirements to the Sous Chef or Head Chef.

Qualifications, Skills, Knowledge and Experience Required

Applicants must have:

A minimum of two years' professional experience working as a chef.

Previous experience preparing and cooking food in a hotel, restaurant or similarly structured professional kitchen.

Practical knowledge of professional food preparation and cooking techniques.

A good understanding of food safety, HACCP, allergen controls, hygiene and workplace health and safety.

Flexibility to work a roster that may include early mornings, evenings, weekends and public holidays within the contracted 39 hours per week.

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

Career Level

- Professional