



APEX CAPITAL LIMITED



#JOB-2463991



KING'S BIRYANI HOUSE, 10 Lwr Kilmacud Rd, Stillorgan, Co. Dublin, A94 H5X9



No of positions : 1



Paid Position



39 hours per week



37000.00 Euro Annually



14/08/2026



11/09/2026

How to apply

Application Method :

Not available



Open your camera app & point here to view this ad online



Chef de Partie (Tandoor & Barbeque Section)

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

APEX CAPITAL LIMITED trading as King's Biryani House is recruiting an experienced Chef de Partie (Tandoor & Barbeque Section) for its full-service South Asian restaurant located at 10 Lwr Kilmacud Road, Stillorgan, Co. Dublin, A94 H5X9.

This is a permanent, full-time restaurant kitchen position. The salary is €37,000 gross per annum based on 39 hours per week.

The successful candidate will work as part of a professional kitchen team and will be responsible for preparing, cooking and presenting high-quality tandoori, barbeque, grill and South Asian cuisine dishes.

Key Responsibilities:

Prepare and cook traditional tandoori breads including naan, roti and other clay oven breads.

Prepare and cook kebabs, barbeque dishes, grilled meats and marinated items.

Operate and maintain traditional tandoor cooking equipment safely and efficiently.

Prepare marinades, spices, sauces and ingredients for tandoor and barbeque dishes.

Ensure food is prepared to consistent quality, taste, portion and presentation standards.

Work within a busy restaurant kitchen and support timely service during peak periods.

Follow food hygiene, HACCP and health and safety procedures at all times.

Assist with stock rotation, food storage, kitchen preparation and waste control.

Maintain cleanliness and organisation of the tandoor and barbeque section.

Work closely with the Head Chef and wider kitchen team to maintain restaurant standards.

Skills and Experience Required:

Minimum 2 years' professional experience in a chef role, preferably as Chef de Partie, Tandoori

Chef, Grill Chef or equivalent.

Strong experience in South Asian cuisine, tandoor cooking, barbeque, kebabs and grill preparation.

Experience preparing naan, roti, marinated meats, kebabs and traditional tandoori dishes.

Ability to work in a high-volume restaurant kitchen environment.

Good knowledge of food hygiene, kitchen safety and HACCP procedures.

Ability to maintain food quality, consistency and presentation standards.

Good teamwork, reliability, discipline and attention to detail.

Food safety / HACCP training is desirable.

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

Career Level

- Experienced [Non-Managerial]