



Neville Hotels Limited



#JOB-2464063



Druid's Glen Hotel, Druid's Glen,

Newtownmountkenedy, Co. Wicklow, A63

DW08



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 :

Please apply to the vacancy by the following means:

Email : human.resources@druidsglenresort.com



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



Pastry 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

Druids Glen Resort is seeking an experienced and passionate Pastry Chef de Partie to join our dynamic and highly successful kitchen team.

The Role

Reporting to the Pastry Chef, the successful candidate will be responsible for the preparation, production and presentation of a wide range of high-quality pastry and dessert items across the resort.

Your responsibilities will include:

Preparing and producing a variety of baked goods, pastries, sweet and frozen desserts, showpieces and competition pieces

Preparing special amenities and pastry items for guests throughout the resort

Ensuring all dishes are consistently produced to the highest standards of quality, taste and presentation

Contributing creative ideas and suggestions for new desserts, menus and banquet offerings

Maintaining excellent standards of organisation, cleanliness and food hygiene within the pastry section

Ensuring all equipment and work areas are maintained in a safe, clean and hygienic condition

Working effectively as part of a professional kitchen team while also being confident working independently

Supporting the wider kitchen team in maintaining Druids Glen Resort's reputation for culinary excellence

The ideal candidate will have:

A Culinary College qualification or equivalent professional training

1–2 years' experience in a pastry role within a 4- or 5-star hotel or high-quality restaurant

A valid Food Handling Certificate

Strong knowledge of pastry production, desserts and presentation

A creative approach and passion for developing new and innovative desserts

Excellent attention to detail and a commitment to consistently high standards

The ability to communicate effectively in English with guests, colleagues and management

The ability to work independently as well as effectively within a team

A professional attitude and genuine passion for delivering exceptional culinary experiences

What We Offer

Salary: €36,605 per annum

Hours: 39 hours per week

This is an exciting opportunity to join a prestigious five-star resort and work alongside a talented culinary team in a professional and rewarding environment.

At Druids Glen Resort, we are committed to employing the very best professionals who share our passion for quality, creativity and service excellence.

If you are an ambitious Pastry Chef de Partie looking to develop your career within a renowned five-star resort, we would love to hear from you.

Important Information:

All applicants must be eligible to live and work in the Ireland full time. You will be asked to provide documented evidence of eligibility.

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

Career Level

- Experienced [Non-Managerial]