



Sodexo Ireland



#JOB-2464191



Swords, Co. Dublin,



No of positions : 1



Paid Position



39 hours per week



36500.00 Euro Annually



14/08/2026



28/08/2026

How to apply

Application Method :

Please apply to the vacancy by the following means:

Address:

<https://www.sodexojobs.co.uk/jobs/chef-de-partie-in-swords.19357>



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

Full time

39 hours per week (early, mid and late shifts available)

Operational hours 4am - 9pm

5 vacancies

€36,500 per annum

Opportunities for professional development

Plus our Sodexo employee benefits package

Chef de Partie

Dublin Airport - Full time

Please note: Due to airport security requirements, applicants must hold a valid passport with at least 6 months' validity remaining, have a minimum B2 level of English, and be able to successfully complete Garda Vetting and Aviation Security Clearance. Employment is conditional upon meeting all of these requirements.

As a Chef de Partie you'll

Prepare, cook and present food to a consistently high standard across the four lounges.

Take responsibility for your designated kitchen section, ensuring smooth and efficient service.

Follow recipes, specifications and presentation standards consistently.

Assist with the preparation of daily food requirements, including mise en place, prep and service.

Ensure all food is prepared and stored in accordance with food safety and hygiene regulations.

Maintain excellent standards of cleanliness, organisation and food hygiene within your section.

Monitor stock levels and communicate ordering requirements to the Sous Chef or Head Chef.

Minimise food waste through effective preparation, portion control and stock rotation.

Work closely with the wider kitchen team to ensure timely and coordinated service.

Support the Sous Chef and Head Chef with daily kitchen operations.

Assist with menu preparation, new dishes and seasonal changes where required.

Ensure all equipment is used correctly and maintained to the required standard.

Maintain a calm, professional and organised approach during busy service periods.

Support and train junior members of the kitchen team when required.

Adhere to all company policies, HACCP procedures and health & safety standards.

Consistently deliver food that reflects the quality and standards expected across all four lounges.

What we're looking for

Previous experience working as a Chef de Partie or in a similar professional kitchen environment.

Strong knowledge of food preparation, cooking techniques and kitchen operations.

Excellent attention to detail and a genuine passion for quality food.

Ability to work efficiently under pressure in a busy environment.

Good organisational and communication skills.

A strong understanding of HACCP and food safety standards.

Ability to work effectively as part of a team.

A positive, reliable and professional attitude.

Flexibility to work across the requirements of a multi-lounge operation.

- **Sector:** other service activities

Career Level

- Not Required