



Mars Pizza



#JOB-2464200



Bridge Street, Tullamore, Co. Offaly,



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



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



Chef de Partie – Afghan Grill

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

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Mohsin Khan Shahzadagul T/A Marz Pizza Afghan Kitchen is seeking an experienced Chef de Partie specialising in traditional Afghan charcoal grilling. The successful candidate will be responsible for preparing and cooking authentic Afghan grilled dishes using traditional recipes, spices, marinades and charcoal grilling techniques.

Key Responsibilities

- Prepare and cook traditional Afghan grilled dishes including kebabs, tikka, chapli kebab and other charcoal-grilled meat dishes.
- Prepare traditional Afghan marinades, spice blends and sauces using authentic recipes and cooking methods.
- Prepare and season lamb, chicken and other meats for traditional Afghan grilling.
- Operate and manage the charcoal grill and maintain appropriate cooking temperatures.
- Monitor cooking times to ensure meat is cooked consistently and to the required standard.
- Prepare traditional Afghan sauces, accompaniments and garnishes for grilled dishes.
- Ensure consistent taste, quality, portion size and presentation.
- Maintain the grill station and cooking equipment in a clean and hygienic condition.
- Work closely with the Head Chef and other kitchen staff during preparation and service.
- Assist with stock control and appropriate storage of meat, spices and other ingredients.
- Follow HACCP, food safety and hygiene procedures at all times.
- Assist in maintaining the restaurant's traditional Afghan grill menu.

Minimum Requirements

- Minimum 3 years' professional chef experience at any level, including experience in Afghan cuisine and grilling.
- Proven experience in traditional charcoal grilling.
- Experience preparing Afghan kebabs, tikka, chapli kebab and other grilled dishes.
- Strong knowledge of Afghan spices, marinades and traditional grilling techniques.
- Ability to maintain consistent food quality during busy service periods.

- Good knowledge of food safety, hygiene and HACCP procedures.
- Ability to work effectively as part of a professional kitchen team.

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

Career Level

- Not Required