



Company Details Confidential



#JOB-2464201



Bridge Street, Tullamore, Co. Offaly,



No of positions : 1



Paid Position



39 hours per week



36605.00 Euro Annually



17/08/2026



14/09/2026

How to apply

Application Method :

Not available



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Chef de Partie – Afghan Main Dishes

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 main dishes. The successful candidate will prepare and cook authentic Afghan dishes under the direction of the Head Chef, using traditional recipes, ingredients and cooking methods.

Key Responsibilities

- Prepare and cook traditional Afghan rice dishes including Kabuli Pulao, lamb Pulao, chicken Pulao and vegetable Pulao.
- Prepare traditional Afghan main dishes including Korma, Qorma-e-Sabzi, Shorwa and other slow-cooked dishes.
- Prepare traditional dumplings including Mantu and Ashak.
- Prepare Bolani and other traditional Afghan speciality dishes as required.
- Prepare traditional Afghan sauces, yoghurt-based accompaniments and garnishes.
- Prepare and use Afghan spices, herbs and ingredients according to established recipes.
- Ensure consistent taste, quality, portion size and presentation of all dishes.
- Prepare ingredients and organise the assigned kitchen section before and during service.
- Work under the direction of the Head Chef and coordinate with other kitchen staff during service.
- Maintain cleanliness of the kitchen section and follow HACCP, food safety and hygiene procedures.

Minimum Requirements

- Minimum 2 years' professional chef experience at any level, including experience preparing Afghan cuisine.
- Proven experience preparing traditional Afghan main dishes.
- Good knowledge of Afghan recipes, spices, herbs and traditional cooking methods.
- Ability to follow recipes accurately and maintain consistent food quality.
- 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