



Sheraton Athlone Hotel



#JOB-2464207



SHERATON ATHLONE HOTEL, Gleeson

Street, Athlone, Co. Westmeath, N37 D953



No of positions : 1



Paid Position



39 hours per week



Dependent On Experience



17/08/2026



14/09/2026

How to apply

Application Method :

Please apply to the vacancy by the following means:

URL :

<https://api.occupop.com/job/application/chef-de-partie-part-time-d6b54?source=JobsIreland>



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

Are you a talented and ambitious chef with a flair for culinary excellence? The Sheraton Athlone Hotel, part of the Hodson Bay Group, is seeking an experienced Chef de Partie to join our dynamic kitchen team.

The Sheraton Athlone Hotel is a premier destination for corporate and leisure guests, offering a range of dining experiences. Our outlets include the popular Harvest Homemade Café, the elegant La Provence Brasserie, and the lively Sheraton S Bar & Bistro.

We invite applications from experienced Chef de Partie who thrive in a busy environment and are eager to broaden their culinary horizons. In our fast-paced kitchen, you'll gain invaluable experience across Banquets, Café/Carvery, Bar & Grill, while receiving ongoing training and opportunities to upskill.

As a Chef de Partie, you'll play a crucial role in overseeing the kitchen, with specific responsibilities for HACCP, training, and maintaining hygiene standards. This position offers an excellent opportunity for career growth within the renowned international brand.

Responsibilities and Duties:

Assist the Executive Head Chef in ensuring the smooth operation of the kitchen

Be well-informed about daily business, reservations, and external events that may impact operations

Prepare all menu dishes with meticulous attention to detail and to the highest standards

Ensure dishes meet approved presentation standards before leaving the kitchen/buffet

Minimize wastage through proper portion planning and cost-effective actions

Uphold HACCP compliance within the kitchen and all Food & Beverage outlets

Maintain kitchen equipment and report any maintenance issues

Contribute to the training and development of the kitchen team

Supervise and train junior team members

Manage waste effectively

Control stock and place orders as needed

Collaborate with other Department Managers and staff to ensure seamless service standards

Qualifications and Skills:

1+ years of experience as a Chef de Partie, preferably in a similar sized hotel environment

Proven ability to lead and manage a team

Experience coaching and mentoring junior team members

Ability to manage multiple outlets and functions simultaneously

HACCP qualifications

Stock control expertise

Excellent communication skills

Strong relationship-building abilities

Commitment to excellence

Good standard of spoken and written English

Benefits:

Complimentary access to Sheraton Fitness & pool facilities

Meals and Free Parking provided while on duty

Hotel Discounts with the Hodson Bay Group

Explore rate discounts at almost 9,800 Marriott properties in 145 countries worldwide

Employee of the Month and other motivational benefits

Vibrant sports & social club

Hodson Bay Group is an Equal Opportunities Employer committed to creating an inclusive and diverse workplace. Accommodations are available upon request for candidates taking part in all aspects of the recruitment process. If you require any accommodation or support, please contact our HR team.

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

Career Level

- Experienced [Non-Managerial]