



The college green hotel



#JOB-2464863



The College Green Hotel, 35-39

Westmoreland Street, Dublin 2, D02 HR67



No of positions : 1



Paid Position



40 hours per week



37544.00 Euro Annually



24/08/2026



21/09/2026

## How to apply

### Application Method :

Not available



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online



## Chef De Partie - Breakfast

### 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

Chef de Partie – Breakfast

The 5-star College Green Hotel Dublin, part of the MHL Hotel Collection and Autograph Collection by Marriott, is currently recruiting an experienced Chef de Partie – Breakfast to join our professional kitchen team.

This is an exciting opportunity for a skilled culinary professional to take responsibility for a key section of our breakfast operation and contribute to the exceptional food quality and service standards expected within a five star hotel.

### Employment Details

Employer: The College Green Hotel Dublin

Position: Chef de Partie – Breakfast

Location: 35-39 Westmoreland Street Dublin Co Dublin

Minimum Annual Remuneration: €37,544 gross per annum

Hours of Work: 40 hours per week

Employment Type: Full-Time, Permanent

### The Role

As Chef de Partie – Breakfast, you will be responsible for the preparation, cooking and presentation of high quality dishes within the breakfast section.

Working as part of our experienced kitchen team, you will manage your assigned section during service and work closely with the wider kitchen team to ensure a smooth and efficient breakfast operation.

You will play an important role in maintaining the high standards of food quality, presentation, hygiene and guest service expected within a five star hotel.

### Key Responsibilities

- Prepare, cook and present high-quality dishes in line with hotel standards.

- Take responsibility for your assigned section and ensure the smooth running of service.
- Ensure food is prepared consistently in accordance with established recipes and standards.
- Maintain excellent standards of food hygiene, HACCP and health and safety.
- Support junior members of the kitchen team as required.
- Assist with stock control, food rotation and minimising food waste.
- Maintain a clean, organised and professional kitchen environment.
- Work collaboratively with the wider kitchen team to deliver an exceptional guest experience.

#### The Ideal Candidate

- Minimum of 2 years' relevant professional chef experience within a hotel, restaurant or similar food environment.
- Relevant experience within a hotel, restaurant or high quality food environment.
- Strong food preparation, cooking and presentation skills.
- Good knowledge of HACCP and food safety standards.
- Ability to work effectively as part of a busy kitchen team.
- Strong organisational skills and attention to detail.
- A professional, reliable and flexible approach to work.
- A relevant culinary qualification is desirable but not essential.
- Previous breakfast experience would be an advantage.

#### About MHL Hotel Collection:

MHL group is a renowned portfolio of well known, high profile Hotel's throughout Ireland. Our core business rotates around our exceptional people. We provide a comprehensive on-boarding, upskilling and professional development process.

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

#### Career Level

- Experienced [Non-Managerial]