



xanders Grill



#JOB-2464910



11 Holborn Street, Sligo, Sligo, F91 AWF4



No of positions : 1



Paid Position



39 hours per week



37000.00 Euro Annually



19/08/2026



16/09/2026

How to apply

Application Method :

Not available



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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

A Chef de Partie is responsible for managing and running a specific section of the kitchen, ensuring that all food is prepared, cooked and presented to a high standard. The role requires strong cooking and knife skills, good knowledge of food safety and HACCP procedures, excellent organisation, time management and the ability to work effectively under pressure. Responsibilities include preparing mise en place, cooking dishes according to recipes and specifications, maintaining consistent portion sizes and presentation, monitoring stock levels, reducing food waste, and keeping the workstation clean and organised. A Chef de Partie also works closely with the Sous Chef and other members of the kitchen team, supports and trains junior chefs, follows health and safety procedures, and helps ensure smooth and efficient service during busy periods.

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

Career Level

- Experienced [Non-Managerial]