



Company Details Confidential



#JOB-2464993



TAPAU HOUSE, 11 Upper Main Street, Arklow,
Co. Wicklow, Y14 T2H7



No of positions : 3



Paid Position



39 hours per week



37000.00 Euro Annually



20/08/2026



17/09/2026

How to apply

Application Method :

Please apply to the vacancy by the following means:

Email : housetapau@gmail.com



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

Chef de Partie – Tapau House Limited

Tapau House Restaurant are seeking to recruit Chef de Partie to join our Tapau House Restaurant.

Address

of job: 11 Upper Main St. Arklow, Co, Wicklow, Y14 T2H7

You must have 2 years Chef de Partie experience for this position

Duties will include:

Cooking the food and making our sauces.

Do the food preparation before opening.

Checking the food dates if they are ok . Washing and cleaning up all the equipment.

Keeping the kitchen area tidy at all times.

Preparing spices to match our dishes.

Training new junior staff in our recipes.

General chef de partie duties.

This is a full time permanent position.

39 hours per week.

Salary Euro 37,000 per annum.

Please email a CV to housetapau@gmail.com

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

Career Level

- Experienced [Non-Managerial]

Candidate Requirements

(Essential)

- **Minimum Experienced Required (Years):** 2
- **Minimum Qualification:** Level 7 (incl Diploma & Ordinary Bachelor Degree)

(Desirable)

- **Ability Skills:** Catering, Creativity, Hospitality, Interpersonal Skills

- **Competency Skills:** Management, Teamwork, Time Management, Working on own Initiative
- **Specialising In:** professional cookery