



Romantic Castles of Ireland



#JOB-2465055



Multiple Locations



No of positions : 6



Paid Position



39 hours per week



36605.00 Euro Annually



20/08/2026



17/09/2026

How to apply

Application Method :

Not available



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

Multiple Locations :

- CABRA CASTLE HOTEL, Cormey, Kingscourt, Kells, Co. Cavan, A82 EC64
- BALLYSEEDE CASTLE HOTEL, Ballyseedy, Tralee, Co. Kerry, V92 VW30
- BELLINGHAM CASTLE, Castlebellingham, Co. Louth, A91 RP44
- MARKREE CASTLE, Markree Demesne, Collooney, Co. Sligo, F91 AE81

Romantic Castle of Ireland Hotel group are hiring. Our 4 properties as follow are Hiring for Chef De Partie's to Join Our team!

Ballyline castle ltd T/A Ballyseede cadtle , Ballyseede, tralee, Co. Kerry V92 VW30

Kingscourt castle ltd, T/A Cabra castle , Kingscourt, co. Caban A82 EC64

Thruppence ltd. T/A Bellingham castle, Castlebellingham, Co. Louth, A91RP44

Kilcumney arms Ltd T/A MArkree castle, Collooney, co. Sligo

Reporting to Sous Chef /Head chef main duties are as follows:

Position Summary:

As a Chef De Partie (CDP) you are responsible supporting the Head and Sous Chef in a busy hotel kitchen delivering consistently high-quality food, handle purchase orders and ensure that items arriving without authorization are not received.

Ensures the highest standards and consistent quality in the daily preparation and keeps up to date with the new products, recipes and preparation techniques.

Chef de Partie Duties and Responsibilities:

1. Takes care of daily food preparation and duties assigned by the superiors to meet the standard and the quality set by Markree Castle.
2. Follows the instructions and recommendations from the immediate superiors to complete the daily tasks.
3. Coordinates daily tasks with the Sous Chef.
4. Responsible to supervise junior chefs or commis.

5. Able to estimate the daily production needs and checking the quality of raw and cooked food products to ensure that standards are met.
 6. Ensure that the production, preparation and presentation of food are of the highest quality at all times.
 7. Ensure highest levels of guest satisfaction, quality, operating and food costs on an ongoing basis.
 8. Knowledge of all standard procedures and policies pertaining to food preparation, receiving, storage and sanitation.
 9. Full awareness of all menu items, their recipes, methods of production and presentation standards.
 10. Follows good preservation standards for the proper handling of all food products at the right temperature.
 11. Operate and maintain all department equipment and reporting of malfunctioning.
 12. Ensure effective communication between staff by maintaining a secure and friendly working environment.
 13. Establishing and maintaining effective inter-departmental working relationships.
-
14. Have excellent knowledge of menu creation, whilst maintaining quality and controlling costs in a volume food business.
 15. Personally responsible for hygiene, safety and correct use of equipment and utensils.
 16. Ability to produce own work in accordance with a deadline and to assist and encourage others in achieving this aim.
 17. Checks periodically expiry dates and proper storage of food items in the section.
 18. Consults daily with Sous Chef and Executive chef on the daily requirements, functions and also about any last minute events.
 19. Guides and trains the subordinates on a daily basis to ensure high motivation and economical working environment.
 20. Should be able to set an example to others for personal hygiene and cleanliness on
- **Sector:** accommodation and food service activities

Career Level

- Experienced [Non-Managerial]