



"Barberstown Castle" SUTTON HOUSE

HOSPITALITY LIMITED



#JOB-2465237



BARBERSTOWN CASTLE, Barberstown
Castle, Barberstown, Straffan, Co. Kildare,
W23 CX40



No of positions : 1



Paid Position



39 hours per week



34881.60 Euro Annually



21/08/2026



18/09/2026

How to apply

Application Method :

Not available



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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

Barberstown Castle 4 star hotel in Straffan, Co. Kildare are currently recruiting for a Chef de Partie to assist the Head Chef and Sous Chef in ensuring that preparation, food production and food service is carried out to the highest standard and in accordance with the food hygiene regulations. This full time role is 40 hours per week.

Principal Accountabilities:

Preparation of food for all outlets of the hotel, such as baking breads, and pastries. Prep of all food for lunch and evening service as per menu and to required standards.

Managing the general day to day running of their section.

Should have good understanding of HACCP.

General cost and quality control for both incoming and outgoing goods.

Stock rotation is carried out correctly and is controlled.

To ensure that temperature readings are taken on a daily basis and taken accurately.

To ensure that all kitchen equipment, fixtures and fittings are in good working order and to ensure that no item of equipment is mis-used.

To ensure all cleaning schedules are adhered to and hygiene checked daily.

To ensure that all food served from their section is the required standard highlighted in the menu specification.

To carry out company's relations policy and to communicate hotel services to guests.

To wear clean, suitable uniform.

To ensure a high standard of personal hygiene and grooming.

Upkeep of the equal opportunities policy to ensure that there is a neutral working environment.

To participate in any training and personnel exercises designed to improve standards and performance.

Work in accordance with standard procedures within each department.

To keep staff/work areas tidy, safe and report any hazard, accident, loss or damage to management and observe all requirements under Health & Safety at Work act.

Any other duties as may be assigned.

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

Career Level

- Experienced [Non-Managerial]

Candidate Requirements

(Essential)

- **Minimum Experienced Required (Years):** 2
- **Minimum Qualification:** Level 6 (incl Higher Advanced Certificate & National Craft Certificate)
- **Additional Skills:** HACCP
- **Specialising In:** chef de partie
- **Languages:** English C2-Master (Fluent)

(Desirable)

- **Ability Skills:** Catering, Customer Service, Hospitality
- **Competency Skills:** Flexibility, Teamwork, Time Management, Working on own Initiative