



CAMILE THAI KITCHEN LIMITED



#JOB-2465378



CAMILE, UNIT 9, Northern Cross Bus P,
Finglas, Dublin 11, D11 P661



No of positions : 1



Paid Position



39 hours per week



36605.00 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

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Camile Thai Kitchen Limited is seeking an experienced Chef de Partie to join its kitchen team at Camile Thai, Unit 9, Northern Cross Business Park, North Road, Finglas, Dublin 11, D11 P661.

The successful candidate will be responsible for preparing, cooking and presenting high-quality dishes in accordance with Camile Thai's approved recipes and operational standards. The Chef de Partie will support the efficient operation of the kitchen while maintaining consistently high standards of food quality, hygiene, stock control and customer service.

Key Duties and Responsibilities

- Prepare, cook and present menu items in accordance with approved recipes and quality standards.
- Take responsibility for the quality and consistency of food produced within the assigned section.
- Monitor food preparation methods, cooking processes, presentation and portion control.
- Ensure HACCP, food safety, hygiene and FIFO procedures are followed at all times.
- Maintain high standards of cleanliness and organisation throughout the kitchen.
- Assist with stock control, stock rotation, stock usage monitoring and kitchen ordering.
- Communicate stock shortages, equipment issues and operational concerns to the Kitchen Boss or Unit Manager.
- Minimise food waste and support the achievement of food-cost and margin targets.
- Maintain required food safety, temperature and kitchen operational records.
- Support the training and development of new and existing kitchen employees.
- Coordinate effectively with the Kitchen Boss, kitchen team and restaurant management.
- Ensure kitchen equipment is used and maintained correctly and report faults promptly.
- Assist in other appropriate areas of the restaurant where operationally required.
- Comply with all company health and safety policies and procedures.

Essential Requirements

- Minimum of two years' relevant experience working as a Chef de Partie in a restaurant or comparable professional kitchen environment.

- Demonstrable experience in food preparation, cooking, presentation and section management.
- Good knowledge of HACCP, food hygiene, stock rotation and safe kitchen practices.
- Ability to work effectively in a busy, fast-paced kitchen environment.
- Strong organisational, time-management and problem-solving skills.
- Ability to maintain consistent food quality while working under pressure.
- Good interpersonal and teamwork skills.
- Good written and spoken English.

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

Career Level

- Experienced [Non-Managerial]