



Kongu Nadu Restaurant Limited



#JOB-2465417



Kongu Nadu Restaurant Ltd, Unit 16, Belgard
Square West, Dublin 24, D24 F9XV



No of positions : 3



Paid Position



39 hours per week



36605.00 Euro Annually



24/08/2026



21/09/2026

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

We are seeking an experienced chef specializing in authentic Kongu Nadu cuisine from South India. The role involves preparing traditional non-vegetarian dishes (chicken, mutton, fish) and vegetarian specialties using regional spices and cooking techniques. The chef will design and execute a menu featuring Kongu Nadu delicacies, including parotta with salna and other signature dishes. Responsibilities include:

Maintaining high standards of taste, hygiene, and presentation.

Managing mise en place, ensuring ingredients are prepped, stored, and ready for service.

For stock and safety - Checking fridge stock, preventing food waste and ordering of supplies.

Contributing to menu development, cost control, and quality improvement initiatives.

Supervision of other kitchen staff and of kitchen activities, including section management and training and direction of more junior chefs and delegating tasks, and maintaining standards.

Quality Control, including inspection, tasting, portion sizes, and plate presentation before food goes out to guests.

Essential Skills Required

Minimum 2 years' experience as a Chef de Partie.

Expertise in Kongu Nadu-style cooking techniques and spice blends.

Ability to prepare a wide range of chicken, mutton, and fish dishes (curries, gravies, fry, biryani, etc.).

Proficiency in making parotta, salna, and other vegetarian dishes typical of Kongu Nadu cuisine.

Strong knowledge of traditional South Indian ingredients and flavor profiles.

Menu planning and innovation while preserving authenticity.

High standards of food hygiene, safety, and presentation.

Multi-country culinary exposure and adaptability to diverse cooking styles.

Benefits: Sick pay

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

Career Level

- Experienced [Non-Managerial]