



Company Details Confidential



#JOB-2465433



GALLAGHERS GASTROPUB, 32 Maccurtain

Street, Cork, Co. Cork, T23 Y07X



No of positions : 1



Paid Position



39 hours per week



36605.00 Euro Annually



24/08/2026



21/09/2026

How to apply

Application Method :

Not available



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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

Employer: Andemare Limited

Location: 32 MacCurtain Street, Cork, Eircode: T23 Y07X, Ireland

Contract: Full-time, Permanent

Hours: 39 hours per week

Salary: €36,605 per annum

Vacancies: 1

About the company

Andemare Limited is an established hospitality business based on Cork's vibrant MacCurtain Street in the heart of the city's Victorian Quarter.

We are committed to delivering exceptional quality, outstanding service and a warm, welcoming atmosphere for every guest. Working with trusted local suppliers, our team focuses on flavour, consistency and creativity to prepare high-quality dishes in a professional and collaborative kitchen environment.

We are now looking for a qualified Chef de Partie to join our culinary team and help uphold the high standards that define the Andemare experience.

Main Responsibilities

Prepare, cook, and present dishes to consistently high standards.

Manage and operate your assigned kitchen section efficiently.

Support the Sous Chef and Head Chef in menu preparation and daily operations.

Ensure full compliance with HACCP, food safety guidelines, and kitchen hygiene standards.

Monitor portion control, stock rotation, and minimize food waste.

Maintain a clean, organized, and efficient working environment.

Contribute creative ideas for menu development and seasonal specials.

Candidate Profile

Minimum 2 years' experience as a Chef de Partie or similar position.

Strong culinary skills and knowledge of kitchen operations.

Ability to work effectively under pressure in a fast-paced kitchen.

Excellent teamwork, communication, and organizational skills.

Solid understanding of HACCP and food hygiene requirements.

Must be available to work 39 hours per week on-site in Ireland.

Benefits

Competitive salary of €36,605 per year (€18,05 per hour).

Opportunity to work in a motivating and professional culinary environment.

Long-term career growth opportunities.

Supportive team and a positive kitchen culture.

How to Apply

Please send your CV to wagner.mendess@outlook.com

Include "Chef de Partie" in the subject line.

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

Career Level

- Experienced [Non-Managerial]