



Company Details Confidential



#JOB-2465997



Dublin 2,



No of positions : 1



Paid Position



40 hours per week



36605.00 Euro Annually



01/09/2026



29/09/2026

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

SMC Ltd are recruiting a Chef de Partie for a restaurant in Dublin City Centre.

As Chef de Partie, you will build a kitchen culture where high standards, teamwork, cleanliness and pride are evident in every service. This is a role for someone who enjoys maintaining an exceptionally clean and organised kitchen, and delivering outstanding food every day.

The Role

You will have overall responsibility for the day-to-day running of the kitchen, ensuring exceptional food quality and working as part of a team.

You will lead operations while maintaining the highest standards of food, cleanliness, organisation and service. Key Responsibilities

Team Development

Lead, motivate and inspire the kitchen team

Create a positive, respectful and supportive working environment.

Lead by example with professionalism, consistency and a strong work ethic.

Encourage teamwork, accountability and continuous improvement.

Build a culture where everyone takes pride in the food they produce.

Kitchen Operations

Oversee the day-to-day operation of the kitchen.

Ensure every dish is prepared and presented to consistently high standards.

Deliver smooth, efficient service without compromising quality.

Ensure recipes and specifications are followed at all times.

Maintain excellent communication throughout the kitchen.

Food Safety & Kitchen Standards

Maintain excellent HACCP and food safety standards.

Ensure the kitchen is always clean, organised and exceptionally well maintained.

Oversee food storage, stock rotation and labelling.

Promote a culture where cleanliness is everyone's responsibility.

About You

Minimum 2 years experience as a Chef de Partie or

Experience within a busy, quality-focused restaurant.

Passionate about producing exceptional food every day.

Excellent organisational and communication skills.

HACCP certification required.

Flexible to work evenings, weekends and public holidays.

Applicant must have experience using Rational oven.

- **Sector:** other service activities

Career Level

- Experienced [Non-Managerial]