



CONNACHT HOSPITALITY LIMITED



#JOB-2466110



Multiple Locations



No of positions : 2



Paid Position



39 hours per week



36605.00 Euro Annually



27/08/2026



24/09/2026

How to apply

Application Method :

Not available



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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



Multiple Locations :

- M. FITZGERALD'S, 14 Quay Street, Galway, Co. Galway, H91 P628
- GALWAY BAY GOLF RESORT, Renville West, Oranmore, Co. Galway, H91 T4A4

We are looking for an experienced Chef de Partie to join our kitchen team.

To arrive for work in good time (ready to commence work at your appointment time) dressed to the correct uniform standard, well-groomed and presented in a professional manner at all times

To carry out your job responsibilities with a positive attitude, showing good knowledge and proficiency, demonstrating your ability to be organised and structured, prioritise and achieve objectives within acceptable timeframes

To be fully familiar with your departmental SOPs and ensure that these are implemented consistently when on duty

Be familiar with business and operational needs of the day/week

Oversee and monitor the performance of the team, raising any problems with the senior chef on duty

Monitor standards of compliance, again raising any issues with senior chef on duty

To be familiar with all dishes/menus available e.g. know the recipes, how they are made and presented and to adhere to the recipe and presentation standard of all dishes, also achieve consistency on dishes

To prepare and produce food to the agreed standards, ensuring that your team do the same

To actively seek ways of improving standards, menu choices/ selection and quality, liaising with senior chefs

Minimise wastage and comply with recycling procedures

To adhere to all food safety, food hygiene and HACCP regulations

To ensure that you and your team maintain the highest levels of personal and operational hygiene when on duty, washing hands regularly, preventing cross contamination and ensuring that you adopt a 'clean as you go' ethos

To perform regular and deep cleaning of your section within the kitchen and surrounding areas in

general

To adhere to the defined cleaning procedures, temperature controls and all other CCPS that affect food/safety HACCP regulations in the workplace

To use all equipment correctly

Clear spillages immediately placing a 'caution, wet floor sign' in area

Be aware of being around hot ovens/grills and be careful lifting/carrying hot items

Report any faults in equipment, fixtures and fittings to the Head Chef/ Sous Chef without delay and ensure proper use of equipment

To be particularly aware of any hazards, fire and safety issues associated with the kitchen area and take all preventative measures possible to minimise risk/injury

To carry out 'hands on' training with new/junior staff

Monitor the standards and performance abilities of new/junior staff-giving feedback to more senior chefs and taking corrective action where necessary

Bring any issues forward to Head Chef/Sous Chefs and work together to resolve them

Promote high level of team ethos within kitchen and with other departments

Attend training sessions, meetings, seminars as required

Ensure that all orders from your section are prepared to the correct standard and in sufficient time so as to avoid complaints

To provide the customer with the highest level of care and personal attention, where possible, anticipating needs

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

Career Level

- Experienced [Non-Managerial]