



Company Details Confidential



#JOB-2466151



THE JOBSTOWN HOUSE, Jobstown House,
Blessington Road, Dublin 24, D24 XEY9



No of positions : 1



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

CHEF DE PARTIE

Employer: Joseph Kilbride & Sons Ltd

Location: Jobstown House, Blessington Road, Tallaght, Dublin 24 Eircode: D24XEY9

Contract: Full-time, Permanent

Hours: 39 hours per week

Salary: €36,605 per annum

Vacancies: 1

About the company

Joseph Kilbride & Sons Ltd is an established hospitality business based in Jobstown, Tallaght, Dublin, operating Jobstown House with its bar, lounge and Vintage Room restaurant.

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, freshly cooked 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 Joseph Kilbride & Sons 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 jobstownhouse@hotmail.com

Include "Chef de Partie" in the subject line.

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

Career Level

- Experienced [Non-Managerial]