



Labarre Ltd



#JOB-2466626



The Savoy, Henry Street, Limerick, Co.

Limerick, V94 EY2P



No of positions : 3



Paid Position



39 hours per week



36605.00 Euro Annually



31/08/2026



28/09/2026

How to apply

Application Method :

Please apply to the vacancy by the following means:

Email : hr@savoylimerick.com



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

The Savoy Hotel Limerick is currently recruiting an experienced Chef de Partie

Description of the Employment:

As a Chef De Partie (CDP) you are responsible for supporting the Head and Sous Chef in a busy hotel kitchen delivering consistently high-quality food, handle purchase orders and ensure that items arriving without authorization are not received.

Chef de Partie Duties and Responsibilities:

Takes care of daily food preparation and duties assigned by the superiors to meet the standard and the quality set by the Restaurant.

Follows the instructions and recommendations from the immediate superiors to complete the daily tasks.

Coordinates daily tasks with the Sous Chef.

Responsible to supervise junior chefs or commis.

Able to estimate the daily production needs and checking the quality of raw and cooked food products to ensure that standards are met.

Ensure that the production, preparation and presentation of food are of the highest quality at all times.

Ensure highest levels of guest satisfaction, quality, operating and food costs on an ongoing basis.

Knowledge of all standard procedures and policies pertaining to food preparation, receiving, storage and sanitation.

Full awareness of all menu items, their recipes, methods of production and presentation standards.

Follows good preservation standards for the proper handling of all food products at the right temperature.

Operate and maintain all department equipment and reporting of malfunctioning.

Ensure effective communication between staff by maintaining a secure and friendly working environment.

Establishing and maintaining effective inter-departmental working relationships.

Have excellent knowledge of menu creation, whilst maintaining quality and controlling costs in a volume food business.

Personally, responsible for hygiene, safety and correct use of equipment and utensils.

Ability to produce own work in accordance with a deadline and to assist and encourage others in achieving this aim.

Check Daily expiry dates and proper storage of food items in the section.

Consults daily with Sous Chef and Executive chef on the daily requirements, functions and also about any last-minute events.

Guides and trains the subordinates on a daily basis to ensure high motivation and economical working environment.

Should be able to set an example to others for personal hygiene and cleanliness on and off duty.

Daily feedback collection and reporting of issues as they arise.

Assess quality control and adhere to hotels service standards.

Carry out any other duties as required by management.

Requirements:

A high standard of spoken and written English.

Flexible working hours subject to the demands of the business.

Able to work under pressure.

Excellent culinary catering talent.

Experience:

At least 2 years' experience cooking in a well-established restaurant or full-service hotel.

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

Career Level

- Experienced [Non-Managerial]