



Company Details Confidential



#JOB-2467255



CURRAGOWER BAR, Clancy's Strand,
Limerick, Co. Limerick, V94 TDF3



No of positions : 1



Paid Position



39 hours per week



36605.00 Euro Annually



03/09/2026



01/10/2026

How to apply

Application Method :

Not available



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

Job title: Chef de Partie

Employer: The Curragower

Location: Clancy Strand Taverns, Limerick, V94TDF3

Annual Salary: €36,605

Weekly Hours: 39 hours per week

Responsibilities:

Daily food preparation, meeting the quality and standards of HACCP.

Responsible for maintaining the hygiene of the kitchen.

Ensure all dishes leaving the kitchen are prepared and presented to agreed standards.

Avoid unnecessary wastage.

Supervision and training of junior and new kitchen staff.

Estimating the daily production needs, avoiding unnecessary wastage.

Manage stocks in a responsible manner.

Check the quality of raw and cooked food products to ensure that standards are met.

Assist in developing daily and seasonal menu items.

Operate and maintain all equipment of the kitchen following H&S procedures.

Ensuring a friendly working environment where creativity, continuous improvement, and constructive criticism are standard.

Requirements:

2 years' experience as Chef de Partie in a busy kitchen.

Ability to showcase available local and seasonal ingredients.

HACCP knowledge and experience.

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

Career Level

- Experienced [Non-Managerial]