



CASA LUNA LIMITED



#JOB-2467515



River Lane, Dundalk, Co. Louth, A91 P960



No of positions : 3



Paid Position



39 hours per week



36700.00 Euro Annually



03/09/2026



01/10/2026

How to apply

Application Method :

Please apply to the vacancy by the following means:

Email : casaluna303@gmail.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

We are looking for a full-time Chef de Partie to join our team.

Duties include preparing, cooking, and presenting dishes; monitoring food and waste control;

Responsible for

food hygiene. Must be HACCP trained.

Candidates must have a minimum of 2 years' experience; be able to work in a fast-paced environment; high

standards of food hygiene, health, and safety.

30k per year, 39h per week.

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

Career Level

- Experienced [Non-Managerial]

Candidate Requirements

(Essential)

- **Minimum Experienced Required (Years):** 2
- **Minimum Qualification:** Level 3 (incl Junior Cert)

(Desirable)

- **Ability Skills:** Catering, Communications, Creativity, Customer Service
- **Competency Skills:** Flexibility, Priority Planning, Teamwork, Time Management
- **Specialising In:** creativity