



Company Details Confidential



#JOB-2467727



Unit F/G, Merchant's Quay Sc, 1-5 St Patrick's
St, Cork, Co. Cork, T12 P304



No of positions : 4



Paid Position



39 hours per week



36605.00 Euro Annually



07/09/2026



05/10/2026

How to apply

Application Method :

Not available



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app & point here
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online



Chef de Partie (Pastry)

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

About Us

Following successful trading at our flagship Dublin location, our group is expanding. We are launching Wings Nova International Cork Limited to bring a premium, high-volume Pan-Asian dining experience to Cork City. We are building a world-class culinary team and require four talented, highly motivated Chef de Partie (Pastry).

Job Summary

We are seeking an experienced, permanent Chef de Partie (Pastry) to take complete ownership of our designated pastry and dessert section, specialising in premium Pan-Asian sweet delicacies. You will initially assist with recipe scaling and menu testing during the launch phase, and permanently manage dessert preparation, section stock, and pastry consistency year-over-year.

Key Responsibilities

Dessert Artistry: Prepare, bake, and present premium Chinese, Japanese, and Pan-Asian specialty desserts.

Section Control: Fully manage the pastry station to support high-volume service.

Quality Assurance: Monitor dessert freshness, portion control, and aesthetic presentation.

HACCP & Hygiene: Enforce strict FSAI safety protocols and temperature monitoring.

Waste Management: Control stock efficiently to minimise kitchen waste.

Candidate Requirements

Experience: Minimum 2 years in professional, fast-paced Asian pastry or dessert production (Essential).

Qualifications: Formal culinary qualification specializing in pastry/baking (Preferred).

Skills: Strong knowledge of Asian dessert techniques (e.g., mochi, specialized doughs, sweet dim sum, matcha/sesame bases).

Languages: Working English proficiency AND fluency in Chinese (Mandarin/Cantonese). Fluency is

essential to interpret authentic traditional recipes and communicate seamlessly with the specialized culinary team.

Working Hour and Salary:

39 Hours per week and €36,605 per annual salary.

No of positions: 4

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

Career Level

- Experienced [Non-Managerial]