



Home Fare Services Ltd.



#JOB-2468004



Multiple Locations



No of positions : 3



Paid Position



39 hours per week



36605.00 Euro Annually



11/09/2026



09/10/2026

## How to apply

### Application Method :

Please apply to the vacancy by the following means:

Email : [hradmin@ksg.ie](mailto:hradmin@ksg.ie)



Open your camera  
app & point here  
to view this ad  
online



## Senior 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



Multiple Locations :

- Home Fare Services, McKee Avenue, Finglas, Dublin 11, D11 NY90
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Senior Chef de Partie

Company: Home Fare Services Unlimited Company

Location: Head Office, Finglas, Dublin 11

Salary: €36,605 per annum

Hours: 39 hours per week (Full-time)

Home Fare Services Unlimited Company is currently recruiting for a Senior Chef de Partie to join our professional kitchen team at our Head Office in Finglas, Dublin 11.

The successful candidate will have a minimum of 3 years' experience as a Senior Chef de Partie or in a similar kitchen role and will have experience preparing high-quality food while maintaining excellent food safety and hygiene standards.

### Key Responsibilities

Prepare and cook food to a consistently high standard.

Manage and maintain an organised kitchen section.

Ensure food is prepared and presented according to company recipes and standards.

Maintain high standards of food quality, hygiene and presentation.

Follow HACCP, food safety and health and safety procedures.

Monitor stock levels and communicate requirements.

Support junior kitchen staff and work closely with the wider kitchen team.

Contribute to a positive and professional working environment.

#### Requirements

Minimum 3 years' experience as a Senior Chef de Partie or in a similar role.

Good knowledge of food preparation and cooking techniques.

Knowledge of HACCP and food safety requirements.

Ability to work efficiently under pressure in a busy kitchen.

Good teamwork and communication skills.

Strong attention to detail and commitment to food quality.

A relevant culinary qualification is desirable.

Flexibility to work the required shifts.

#### What We Offer

Supportive working environment and career development opportunities.

Paid training and professional development.

Employee Assistance Programme.

Complimentary meals and uniform.

TaxSaver commuter ticket scheme.

Refer-a-friend initiative.

Bike-to-Work Scheme.

#### How to Apply

If you are an experienced Senior Chef de Partie looking to develop your career in a busy and professional kitchen environment, please send your CV to [hradmin@ksg.ie](mailto:hradmin@ksg.ie)

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

#### Career Level

- Experienced [Non-Managerial]