



SOUTH STREET FOOD COMPANY LIMITED



#JOB-2468009



Casper & Giumbinis UNIT 8 THE PAVILION,
DUN LAOGHAIRE, Dublin, A96P272



No of positions : 1



Paid Position



40 hours per week



38000.00 Euro Annually



08/09/2026



06/10/2026

How to apply

Application Method :

Please apply to the vacancy by the following means:

Email : INFO@CASPERANDGIUMBINIS.IE



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

Chef de Partie Duties and Responsibilities:

1. Takes care of daily food preparation and duties assigned by the superiors to meet the standard and the quality set by the Restaurant.
2. Follows the instructions and recommendations from the immediate superiors to complete the daily tasks.
3. Coordinates daily tasks with the Sous Chef.
4. Responsible to supervise junior chefs or commis.
5. Able to estimate the daily production needs and checking the quality of raw and cooked food products to ensure that standards are met.
6. Ensure that the production, preparation and presentation of food are of the highest quality at all times.
7. Ensure highest levels of guest satisfaction, quality, operating and food costs on an ongoing basis.
8. Knowledge of all standard procedures and policies pertaining to food preparation, receiving, storage and sanitation.
9. Full awareness of all menu items, their recipes, methods of production and presentation standards.
10. Follows good preservation standards for the proper handling of all food products at the right temperature.
11. Operate and maintain all department equipment and reporting of malfunctioning.
12. Ensure effective communication between staff by maintaining a secure and friendly working environment.
13. Establishing and maintaining effective inter-departmental working relationships.
14. Have excellent knowledge of menu creation, whilst maintaining quality and controlling costs in a volume food business.
15. Personally responsible for hygiene, safety and correct use of equipment and utensils.
16. Ability to produce own work in accordance with a deadline and to assist and encourage others

in achieving this aim.

17. Checks periodically expiry dates and proper storage of food items in the section.

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

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

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

21. Daily feedback collection and reporting of issues as they arise.

22. Assess quality control and adhere to restaurants service standards.

23. Carry out any other duties as required by management.

- **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:** Hospitality, Interpersonal Skills
- **Competency Skills:** Flexibility, Initiative, Time Management
- **Additional Skills:**HACCP
- **Driving Licence:** None:
- **Languages:** English C2-Master (Fluent)
- **Proximity Locator Distance:** 20 Kilometres