



Pinchos



#JOB-2468228



Dub 11, Energy Centre, Crag Avenue, Dublin
22, D22 Y44V



No of positions : 1



Paid Position



39 hours per week



36605.00 Euro Annually



10/09/2026



08/10/2026

How to apply

Application Method :

Please apply to the vacancy by the following means:

Email : pinchosdublin@hotmail.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

Pinchos is seeking an experienced and motivated Chef de Partie to join our kitchen team in Dublin.

The successful candidate will have a minimum of 2 years' professional experience working as a Chef de Partie or in a comparable professional kitchen environment. You will be responsible for preparing and cooking dishes to a consistently high standard, maintaining food quality and presentation, and supporting the smooth operation of the kitchen.

Key responsibilities include:

Preparing, cooking and presenting food in accordance with the restaurant's recipes and quality standards.

Managing an assigned section of the kitchen efficiently during service.

Ensuring all ingredients are prepared and stored correctly.

Maintaining high standards of food hygiene, health and safety in accordance with Irish requirements.

Monitoring stock levels and assisting with stock rotation and preparation.

Working effectively with the Head Chef, Sous Chef and wider kitchen team.

Maintaining a clean, organised and professional workstation.

Following established food preparation, cooking and plating procedures.

Supporting other members of the kitchen team when required.

Contributing to a positive and professional working environment.

Requirements:

Minimum 2 years' professional experience in a Chef de Partie or equivalent kitchen role.

Good knowledge of professional food preparation and cooking techniques.

Strong understanding of food hygiene and kitchen health and safety.

Ability to work efficiently in a busy restaurant environment.

Ability to work as part of a team and communicate effectively.

Good organisational skills and attention to detail.

Flexibility to work the required restaurant hours, including evenings, weekends and public holidays

where required.

Employment details:

Employer's name: Pinchos

Minimum annual remuneration: €36,605

Location of employment: Dub 11, Energy Centre, Crag avenue, Dublin, D22 Y44V Hours of work: 39 hours per week

The position offers an opportunity to join a professional restaurant team and contribute to the preparation and delivery of high-quality food and service.

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

Career Level

- Experienced [Non-Managerial]