



KENRY HOUSE ENTERPRISES LIMITED



#JOB-2468248



Kilfinny, Adare, Co. Limerick,



No of positions : 1



Paid Position



39 hours per week



36605.40 Euro Annually



09/09/2026



07/10/2026

How to apply

Application Method :

Not available



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Commis Chef

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

Commis Chef prepares meal ingredients for the Chef de Partie and assists with various kitchen duties. The commis chef's responsibilities include informing the supervisor of malfunctioning or broken kitchen equipment, unpacking and organizing deliveries. Should also ensure that all food items are properly stored to prevent spoilage.

Commis chef should demonstrate excellent organizational skills and ensure that all duties are completed in a timely manner. Ultimately, an outstanding commis chef should be able to follow all instructions and comply with food health and safety regulations.

Responsibilities:

Assisting and taking instructions from the Chef de Partie

Gathering and accurately measuring all meal ingredients

Washing, peeling, and chopping vegetables and fruits

Cutting and seasoning different meats

Preparing basic dishes such as salads and sauces

Keeping a track of the inventory supplies

Ensuring that the food items are stocked properly in refrigerators and freezers

Maintaining proper hygiene standards and ensuring that the workstation remains clean at all times

Plating and presenting meal items as per the Chef de Partie's instructions.

Accepting deliveries of food items and maintaining a stock record of the same

Disposing spoiled food items and expired products

Requirements:

At least 2 years of working experience as a Commis Chef.

Complete knowledge of the industry's best practices, hygiene, and safety standards

Familiarity with various food preparation techniques and kitchen equipment

Excellent hygiene standards

Good time management and organizational skills

Strong communication and listening skills

Ability to multitask and prioritize tasks

Ability to work at flexible hours and on weekends

A team player as well as able to work independently

Having an eye for detail

Ability to offer excellent customer service

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

Career Level

- Experienced [Non-Managerial]