



Company Details Confidential



#JOB-2469834



OLIVEZ, Unit 4, Saint John's House, High St,
Tallaght, Dublin 24, D24 NPW8



No of positions : 1



Paid Position



39 hours per week



36605.00 Euro Annually



11/09/2026



09/10/2026

How to apply

Application Method :

Not available



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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

Job Title: Chef de Partie

Company: Aspire Marketing Limited t/a Olivez Restaurant and Catering

Location: Unit 4, Saint Johns House, High Street, Tallaght, Dublin 24, D24 N9CA

Number Of Positions: 1

Contract Type: Permanent, Full-Time

Salary: €36,605.00 Annually

Weekly Salary: €703.94

Hourly Rate: €18.05

Hours: 39 Hours Per Week

Job Description

Aspire Marketing Limited Is Seeking To Recruit Chef de Partie For Its Premises At Unit 4, Saint Johns House, High Street, Tallaght, Dublin 24, D24 N9CA.

The Successful Candidates Will Be Responsible For Managing Their Assigned Kitchen Section, Preparing And Cooking High-Quality Dishes, Maintaining Consistent Food Standards, And Supporting The Smooth Day-To-Day Operation Of The Kitchen.

Duties And Responsibilities

Prepare, Cook And Present Dishes To The Required Quality And Presentation Standards

Take Responsibility For An Assigned Kitchen Section During Preparation And Service

Ensure All Dishes Are Prepared In Accordance With Approved Recipes, Portion Sizes And Company Standards

Monitor Food Quality, Presentation And Consistency Before Service

Organise Mise En Place And Ensure The Section Is Fully Prepared For Each Service

Supervise And Support Commis Chefs And Junior Kitchen Staff Working Within The Section

Assist In Training Junior Kitchen Staff In Food Preparation, Cooking Techniques And Kitchen Procedures

Monitor Stock Levels And Assist With Ordering And Rotation Of Food Supplies

Ensure Proper Storage, Labelling And Stock Rotation In Accordance With Food Safety Requirements

Minimise Food Waste And Assist With Portion Control And Cost Management

Maintain High Standards Of Kitchen Hygiene, Cleanliness And Organisation

Comply With HACCP, Food Safety, Health And Safety And Hygiene Regulations At All Times

Work Closely With The Head Chef And Sous Chef To Ensure Efficient Kitchen Operations

Assist With Menu Preparation And The Introduction Of New Dishes Where Required

Perform Other Reasonable Duties As Assigned By The Head Chef Or Sous Chef

Skills And Experience Required

Proven Experience As A Chef de Partie Or In A Similar Professional Kitchen Role

Strong Cooking Skills And Knowledge Of Professional Culinary Techniques

Ability To Manage An Assigned Kitchen Section Independently

Good Knowledge Of Food Safety, Hygiene And HACCP Procedures

Ability To Work Efficiently In A Fast-Paced Kitchen Environment And Under Pressure

Strong Attention To Detail And Commitment To Consistent Food

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

Career Level

- Experienced [Non-Managerial]

Candidate Requirements

(Essential)

- **Minimum Experienced Required (Years):** 2
- **Minimum Qualification:** Level 7 (incl Diploma & Ordinary Bachelor Degree)

(Desirable)

- **Ability Skills:** Creativity, Customer Service, Hospitality
- **Competency Skills:** Decision Making, Management, Teamwork, Time Management