



MOUNT CARMEL HOSPITALITY LIMITED



#JOB-2469925



CAMILE THAI, UNIT 33, , Maynooth, Co.

Kildare,



No of positions : 2



Paid Position



39 hours per week



36605.00 Euro Annually



14/09/2026



12/10/2026

How to apply

Application Method :

Please apply to the vacancy by the following means:

Email : camilefranchise@gmail.com

Address:

[Camile Thai, Maynooth, Co Kildare](#)



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

Employer Name: Mount Carmel Hospitality Limited (Trading As Camile Thai) Location: Maynooth,

Co. Kildare, Ireland

Position Title: Chef de Partie (2 Vacancies)

Job Type: Full-Time, Permanent

Hours per Week: 39 Hours per Week

Salary: €36,605 per annum (Gross)

Job Summary

Mount Carmel Hospitality Limited T/A Camile Thai, Maynooth, Co. Kildare, is seeking to recruit 2 experienced, dynamic, and passionate Chefs de Partie to join our busy kitchen team. Camile Thai specializes in high-quality, authentic Thai cuisine. The successful candidates will be responsible for preparing, cooking, and presenting high-standard Thai dishes, maintaining strict hygiene standards, and supporting the Head Chef/Senior Chef in daily back-of-house operations.

Key Responsibilities & Duties

Food Preparation & Cooking: Prepare, mis en place, and cook authentic Thai menu items (Sauces, curries, stir-fries, appetizers) according to standardized recipe specifications and quality standards

Station Management: Work independently and efficiently manage assigned kitchen sections during fast-paced peak service times.

Quality & Consistency Control: Ensure food presentation, taste, portion control, and freshness strictly meet brand standards.

Stock & Waste Management: Assist with stock rotation (FIFO), inventory checks, minimizing food waste, and proper storage of deliveries.

Food Safety & Hygiene: Adhere strictly to HACCP, food safety regulations, health & safety policies, and maintain continuous kitchen cleanliness.

Team Collaboration: Assist in training junior kitchen staff and commis chefs, ensuring efficient flow and team communication during busy shifts.

Requirements & Qualifications Experience:

Minimum of 2 years of relevant culinary experience as a Chef de Partie or Senior Line Cook (experience in authentic Thai, Pan-Asian, or high-volume fast-casual kitchen environments preferred).

HACCP Knowledge: knowledge of food hygiene and HACCP standards.

Language & Communication

Proficient level of English (both spoken and written) to function safely and effectively in a fast-paced team environment. Flexibility: Willingness to work flexible shifts, including evenings, weekends, and public holidays.

Email or post your CV if interested

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

Career Level

- Experienced [Non-Managerial]