



TEMPLE BAR IZAKAYA LIMITED



#JOB-2470320



Multiple Locations



No of positions : 3



Paid Position



39 hours per week



36605.00 Euro Annually



15/09/2026



13/10/2026

How to apply

Application Method :

Not available



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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



Multiple Locations :

- NIPPON-KAN, 54 Capel Street, Dublin 1, D01 C9K2
- DARUMA, 13 Parliament Street, Dublin 2, D02 P658
- DARUMA, New Street, Malahide, Co. Dublin, K36 V273

Job description:

We are currently looking for a Chef de Partie to join our authentic Japanese Izakaya style restaurant.

Main responsibilities for this role includes, but not limited to:

Food preparation, cooking and presentation.

Assisting the head chef by creating menu items, training commis chefs.

HACCP duties - by assisting with managing food safety hazards, and paperwork.

Overseeing food safety standards.

Assisting with portion, waste and cost control.

Promote safe working practices.

Clear communication skills.

Requirements:

Minimum of 2 years experience.

Minimum of HACCP level 3 qualification

The ideal candidate:

Ability to work in a fast paced environment while maintaining high standards and attention to detail.

Willingness to learn.

Passionate about food and Japanese cuisine.

Sharp eye for attention to detail.

Enthusiastic, approachable and a positive team player.

Working hours: 39 hours per week

Annual remuneration: €36605.00

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

Career Level

- Experienced [Non-Managerial]