



MAKIHOUSE LIMITED



#JOB-2470433



TAIKICHI, Sonas House, 35 O'Connell Street,
Limerick, Co. Limerick, V94 PX3T



No of positions : 1



Paid Position



38 hours per week



37000.00 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

Makihous Ltd t/a Taikchi Japanese Restaurant

is looking for Chef de Partie in Asian style.

Requires chef qualification in Asian Food and at least 2 years experiences in Asian Food. Permanent Contract. Annual Salary of €37,000 euro and 38 hours per week.

Job Summary:

You will play a key role in the day-to-day operations of our busy kitchen. You will collaborate with the head chef to prepare menus, ensure adequate supplies at the cooking stations, and prepare common

ingredients for the team. Essential and other important responsibilities and duties may include, but are

not limited to the following:

Duties and responsibilities:

- Work with the Head Chef to prepare menus, including specials
- Order, prepare, and keep stocked the common ingredients for all cooking stations, including vegetables, meats, sea food, etc.
- Follow the guidance of the Head Chef in the preparation and presentation of the meals
- Abide by and enforce health codes and cleanliness standards in the kitchen and food storage areas
- Train and supervise junior chefs, including in best practices, safety, and cleanliness standards
- Check for plating accuracy (garnish, portion size, correct serving dish etc.)
- Anticipate and communicate shortages to the Head Chef.

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

Career Level

- Experienced [Non-Managerial]