



Hudson Lloyd Group T/A The Arklow Bay Hotel



#JOB-2470753



THE ARKLOW BAY HOTEL, Sea Road,
Arklow, Co. Wicklow, Y14 DX02



No of positions : 1



Paid Position



40 hours per week



36605.00 Euro Annually



17/09/2026



15/10/2026

How to apply

Application Method :

Please apply to the vacancy by the following means:

Email : headchef@arklowbay.com



Open your camera
app & point here
to view this ad
online



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

Chef de Partie – Arklow Bay Hotel, Arklow, Co. Wicklow

Salary: €36,605 per annum | Full-time, Permanent

Arklow Bay Hotel is a well-established 4-star hotel in the seaside town of Arklow, Co. Wicklow. With 91 bedrooms, extensive conference and banqueting facilities for up to 450 guests, The Pottery Restaurant and Ferrybank Lounge, we are seeking an experienced and motivated Chef de Partie to join our professional kitchen team.

This is an excellent opportunity for a passionate chef who takes pride in preparing high-quality food and enjoys working in a busy hotel environment across restaurant, events, weddings and banqueting operations.

Key Responsibilities:

- Prepare, cook and present dishes to a consistently high standard.
- Manage your own kitchen section during preparation and service.
- Ensure all food is prepared in accordance with hotel standards.
- Maintain high standards of food hygiene and HACCP compliance.
- Follow all Health & Safety procedures.
- Assist with food preparation and service across all kitchen areas as required.
- Work effectively with the kitchen team to ensure smooth and timely service.
- Assist with stock control, ordering, storage and minimising food waste.
- Support junior kitchen staff and contribute to a positive team environment.
- Maintain a clean, organised and safe working kitchen.

Requirements:

Minimum 12 months' experience as a Chef de Partie, or strong relevant experience as a Commis Chef ready to progress.

Good working knowledge of HACCP and food safety procedures.

Knowledge of Health & Safety requirements in a professional kitchen.

Ability to work efficiently under pressure while maintaining high standards.

Strong communication and organisational skills.

Ability to work effectively as part of a team.

Passion for food and attention to detail.

Positive attitude, reliability and strong work ethic.

Flexibility to work evenings, weekends and public holidays.

Fluent English required for effective workplace communication and compliance with food safety procedures.

What We Offer:

Full-time, permanent employment.

Annual salary of €36,605.

Opportunity to work in an established 4-star hotel.

Experience across restaurant, lounge, wedding, conference and banqueting operations.

Supportive professional working environment and opportunities for career development.

If you are a dedicated Chef de Partie with a passion for quality food and professional kitchen standards, we would welcome your application.

Please submit your CV detailing your relevant experience.

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

Career Level

- Experienced [Non-Managerial]