



MJ PANTRY LIMITED



#JOB-2470917



The Pantry Leopardstown, Unit 3A,
Leopardstown Sc, Ballyogan Road, Dublin 18,
D18 N6C2



No of positions : 1



Paid Position



39 hours per week



36605.00 Euro Annually



18/09/2026



16/10/2026

How to apply

Application Method :

Not available



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



Chef De Partie - The Pantry Leopardstown

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

MJ Pantry Ltd. trading as The Pantry Leopardstown is known for honest, made-from-scratch food. From our homemade buttermilk pancakes and hand-stacked French toast to our fresh omelettes, slow-cooked compotes, and house-made sauces, we specialise in combining high quality ingredients to create fresh to order dishes. We're looking for a skilled Chef de Partie with experience in preparation of fresh, seasonal, and made to order dishes.

The Role

As Chef de Partie, you'll run your own section of the kitchen, taking ownership of an assigned section.

Key Functions

Prepare and cook menu items from scratch to the highest standard, including fresh omelettes, buttermilk pancakes, French toast, eggs to order, and made-in-house sauces, compotes and relishes;

Take full responsibility for your section ensuring consistent quality and timing during service;

Prepare fresh ingredients daily — chopping, prepping to order;

Make and maintain house specialities;

Plate and present food to a high standard consistent with the fresh, made from scratch menu;

Monitor stock levels for your section and communicate ordering needs to the Head Chef;

Maintain rigorous food hygiene, safety, and HACCP standards at all times;

Keep your section, equipment, and storage areas clean and organised throughout service;

Work closely with the Head Chef and fellow chefs to maintain smooth, efficient service during busy periods;

Support training of junior kitchen staff or commis chefs where required;

Assist with menu development input, particularly around fresh, seasonal, and made-to-order dishes.

Requirements

Minimum 2 years' experience in a Chef de Partie or equivalent kitchen role (essential);

Proven experience cooking fresh food to order, ideally in a breakfast, brunch, or café-style kitchen;

Strong knife skills and confident with daily fresh food preparation;

Solid understanding of food hygiene and safety standards (HACCP certification an advantage);

Ability to work efficiently and stay calm under pressure during busy breakfast and lunch service;

Good communication and teamwork skills;

Flexibility to work mornings, weekends, bank holidays.

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

Career Level

- Experienced [Non-Managerial]