



THIS GREEDY PIG LIMITED



#JOB-2471203



HEN'S TEETH, Blackpitts, Dublin 8, D08 A9FD



No of positions : 1



Paid Position



40 hours per week



37544.00 Euro Annually



21/09/2026



19/10/2026

## How to apply

### Application Method :

Not available



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

Hen's Teeth is hiring an experienced Chef de Partie - someone with a passion for great food and culture. The role requires culinary skills, the ability to work independently, and the supervision of kitchen staff to maintain efficient and consistent kitchen operations. Location is in BlackPitts, D08

#### Key Duties and Responsibilities:

Take responsibility for overseeing food preparation, cooking, and service to ensure consistency, quality, and timely delivery of dishes.

Supervise and support junior kitchen staff, ensuring tasks are completed efficiently and to standard .

Ensure compliance with all food safety, hygiene, and HACCP regulations, including proper food handling, storage, and cleanliness of the work area.

Collaborate with the Head Chef in daily kitchen operations, including menu execution, service planning, and maintaining operational standards.

#### Minimum Requirements:

Minimum of 2 years' experience in a professional kitchen environment.

Proven ability to manage a kitchen section independently.

Knowledge and application of HACCP and food safety standards.

Ability to work efficiently in a fast-paced, high-volume environment.

Work on a 40-hour week schedule

Salary: 37,544 pa

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

### Career Level

- Experienced [Non-Managerial]