



OM SAI FOODS LIMITED



#JOB-2471493



Multiple Locations



No of positions : 4



Paid Position



39 hours per week



36605.00-39000.00 Euro Annually



23/09/2026



21/10/2026

How to apply

Application Method :

Please apply to the vacancy by the following means:

Email : omsaifoods5780@gmail.com

Address:

[Koyla](#)

[Main Street](#)

[Dunboyne](#)

[Co. Meath](#)



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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

Multiple Locations :

- Koyla, Main Street, Dunboyne, Co. Meath,
- Loya, 1A Main Street, Malahide, Co. Dublin,

Om Sai Foods Limited T/A Koyla at Main Street, Dunboyne, Co. Meath and T/A Loya at 1A Main Street, Malahide, Co. Dublin is hiring Chef de partie. Must have a minimum of 2 years of experience as a chef and have a knowledge of Indian cuisines and dishes. Comply with food safety & hygiene. Experience working in a busy kitchen is essential and must be a team player. A certificate in food production or relevant experience is required. This is a permanent full-time role, with a salary range of €36605 to €39000 per annum, 39 hours a week. Apply by email at omsaifoods5780@gmail.com or by post to Koyla, Main Street, Dunboyne, Co. Meath

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

Career Level

- Experienced [Non-Managerial]

Candidate Requirements

(Essential)

- **Minimum Experienced Required (Years):** 2
- **Minimum Qualification:** Level 1 Certificate **OR** A certificate in food production or relevant experience is required

(Desirable)

- **Ability Skills:** Customer Service, Hospitality
- **Competency Skills:** Teamwork, Time Management
- **Additional Skills:** HACCP
- **Specialising In:** indian cuisine