



Company Details Confidential



#JOB-2471691



BEAN AND LEAF, UNIT 4, Vill Grn, Ch Rd,
Douglas, Cork, Co. Cork, T12 VX86



No of positions : 1



Paid Position



39 hours per week



36605.00 Euro Annually



24/09/2026



22/10/2026

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

CHEF DE PARTIE

Employer: Bean & Leaf

Location: Unit 4, Village Green, Church Road, Douglas, Cork, Eircode: T12 VX86

Contract: Full-time, Permanent

Hours: 39 hours per week

Salary: €36,605 per annum

Vacancies: 1

About the company

Bean & Leaf is a well-established local café group based in Cork, known for serving excellent coffee alongside freshly prepared sandwiches, breakfast dishes, light meals and sweet treats in a welcoming, relaxed atmosphere. Our Douglas branch at Village Green forms part of a growing network of popular spots across the city and county.

We work with trusted local suppliers and place strong emphasis on quality, consistency and great service. We are looking for a qualified Chef de Partie to join our kitchen team and help maintain the high standards that our customers expect every day.

Main Responsibilities

- Prepare, cook and present sandwiches, breakfast items, light meals and other menu dishes to consistently high standards.
- Manage and operate your assigned kitchen section efficiently.
- Support the kitchen team in daily preparation, service and operations.
- Ensure full compliance with HACCP, food safety guidelines and kitchen hygiene standards.

- Monitor portion control, stock rotation and minimise food waste.
- Maintain a clean, organised and efficient working environment.
- Contribute ideas for menu development and seasonal specials where appropriate.

Candidate Profile

- Minimum 2 years' experience as a Chef de Partie or similar position in a café, deli or busy kitchen environment.
- Strong culinary skills with good knowledge of kitchen operations, including sandwich and light meal preparation.
- Ability to work effectively under pressure in a fast-paced café setting.
- Excellent teamwork, communication and organisational skills.
- Solid understanding of HACCP and food hygiene requirements.
- Must be available to work 39 hours per week on-site in Ireland.

Benefits

- Competitive salary of €36,605 per year (€18.05 per hour).
- Opportunity to work in a busy, friendly and professional café environment.
- Long-term career growth opportunities within a growing local group.
- Supportive team and a positive kitchen culture.

How to Apply

Please send your CV to billfromcork@gmail.com

Include "Chef de Partie" in the subject line.

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

Career Level

- Experienced [Non-Managerial]