



Moran Hospitality



#JOB-2471797



9-17 Saint Andrew's Lane, Dublin 2, D02 P9K0



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

We are looking for an experienced Chef de Partie to join the kitchen team at Wren Urban Nest, 9 St. Andrews Lane, Dublin 2, D02 P9K0.

The successful candidate will manage an assigned kitchen section, preparing and presenting food to a consistently high standard while working closely with the Head Chef and Sous Chef.

Key Responsibilities

Prepare, cook and present food according to recipes and quality standards.

Manage an assigned section during preparation and service.

Maintain HACCP, food safety, hygiene and health & safety standards.

Assist with stock control, food storage, portion control and waste reduction.

Support junior kitchen team members.

Ensure the kitchen section is fully prepared for service.

Requirements

Minimum 2 years' relevant experience as a Chef de Partie or similar role.

Good knowledge of food preparation, cooking techniques and HACCP.

Ability to work efficiently in a busy kitchen.

Good communication and teamwork skills.

Flexibility to work evenings, weekends and public holidays.

Full-time position – 39 hours per week

Annual salary: €36,605

Skills:

Culinary Skills Restaurant kitchen

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

Career Level

- Experienced [Non-Managerial]