



Company Details Confidential



#JOB-2472049



CAMILE THAI, Unit 18, Southgate Sc, Colp C,
Drogheda, Co. Meath, A92 C582



No of positions : 3



Paid Position



39 hours per week



36605.00 Euro Annually



25/09/2026



23/10/2026

How to apply

Application Method :

Not available



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online



Chef De Partie - Glenn Anthony Restaurants Limited Camile Drogheda

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

Job Title: Chef de Partie

Company: Glenn Anthony Restaurants Limited

Location: Camile Drogheda. Unit 18, Southgate Shopping Centre, Colp Cross Drogheda, Meath

Employment Type: Full-time, Permanent

Working Hours: 39 hours per week

Annual Salary: €36,605 per annum

Weekly Salary: €703.94 per week

Hourly Rate: €18.05 per hour

Proposed Starting Date: 15/10/2026

Glenn Anthony Restaurants Limited Camile Drogheda is currently seeking an experienced and motivated Chef de Partie to join our busy kitchen team at Unit 18, Southgate Shopping Centre, Colp Cross Drogheda, Meath.

The successful candidate will assist the Head Chef in the daily operation of the kitchen, including food preparation, cooking, stock control, maintaining hygiene standards, supervising kitchen staff, and ensuring that high-quality food is consistently prepared and served to customers.

Key Duties and Responsibilities:

- * Assist the Head Chef with the smooth day-to-day running of the kitchen.
- * Prepare, cook, and present dishes to a high standard.
- * Support menu preparation and maintain food quality and consistency.
- * Supervise and support kitchen staff during service.
- * Ensure compliance with food safety, hygiene, and health and safety standards.
- * Manage stock rotation, food storage, and kitchen cleanliness.

- * Assist with ordering, portion control, stock management, and waste reduction.
- * Maintain high standards of food preparation and presentation.
- * Work effectively as part of a team in a fast-paced kitchen environment.

Requirements:

- * Minimum of 2–5 years' experience in a similar chef or kitchen role.
- * Experience in Asian, Nepalese, Indian, Thai, or other fast-paced restaurant cooking would be an advantage.
- * A relevant qualification in Culinary Arts, Hospitality, or Food Preparation is preferred but not essential.
- * Good knowledge of food hygiene, food safety, and kitchen safety standards.
- * Ability to work efficiently under pressure and as part of a team.
- * Strong communication, organisational, and time-management skills.
- * Ability to maintain consistent quality and high standards during busy service periods.

How to Apply

Please email your CV to: ga@camile.ie

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

Career Level

- Experienced [Non-Managerial]

Candidate Requirements

(Essential)

- **Minimum Experienced Required (Years):** 2
- **Minimum Qualification:** Level 4 (incl Leaving Certificate/ Leaving Certificate Applied/ Leaving Certificate Vocational Programme)

(Desirable)

- **Ability Skills:** Catering, Creativity, Customer Service, Hospitality
- **Competency Skills:** Flexibility, Problem Solving, Teamwork, Time Management