



HOTEL MERRION LIMITED



#JOB-2472051



The Merrion Hotel, 21-24 Merrion St Upr,

Dublin 2, D02 KF79



No of positions : 2



Paid Position



39 hours per week



18.05 Euro Hourly



25/09/2026



23/10/2026

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

The Merrion, one of Dublin's finest luxury hotels, a member of the Leading Hotels of the World, is recruiting for a full time Chef de Partie to join our professional and friendly Kitchen Team.

Centrally located in Dublin within easy reach of public transport, this role will offer you the opportunity to work in a beautiful hotel where the highest of standards are in place and where you have all the tools you need to do your job. Working alongside an experienced team, you will be offered plenty of training. This is a really rewarding role on a team where you can be assured of a warm welcome!

We offer every employee:

Competitive pay rates

Free meals on duty

Free cleaning of company provided uniforms

Travel and Bike to Work – Tax saving Schemes, discounted parking in the city

Health and Dental Insurance payments

Contributory Pension Plan from the day you start work, including Death in Service benefit

Increased holiday entitlement with length of service

Recommend a Friend scheme: bonus paid to you for recruiting a friend or colleague to join The Merrion team

Employee Discounts for room nights, our Garden Room Restaurant and Cellar Bar for you and your

family/ friends

Free Employee Assistance Programme – free professional counselling and support on everything from anxiety to parenting to exam stress - for you and all your family members

Days of work are 5 over 7 - shift work required. Weekend work is required. Working hours are 39 per week.

Salary: 18.05€ per hour

The Rolesional and welcoming Team you will be part of creating Merrion Moments for our guests and colleagues, with your main duties including:

Ensure that each member of your team is fully aware of their responsibilities and comply with health, hygiene and safety regulations.

Ensure all Mise en Place is completed on time for service and to the highest standards.

Help prepare all orders for the fresh and dry store items required on a daily basis.

Ensure proper rotation of stock in all refrigeration.

Deputise in the absence of the Junior Sous chef.

Who we are looking for

Candidates with a passion for the cooking and presentation of food to the highest of standards.

People who understand and appreciate the importance of cleanliness and an orderly work space and who appreciate the discipline it takes to run a kitchen to the high standard we required.

Candidates with the ability to be communicate courteously and effectively with colleagues.

Shift work & flexibility are required in this position.

About The Merrion

The Merrion, a member of the prestigious Leading Hotels of the World, is located opposite Government Buildings in the heart of the city centre. Created from 4 Georgian Townhouses, the 142 bedroom and suites are arranged around two 18th Century style gardens.

If you feel this is the role and Company for you, please apply online with your CV & cover letter detailing what you can bring to us at The Merrion.

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

Career Level

- Experienced [Non-Managerial]

Candidate Requirements

(Essential)

- **Minimum Experienced Required (Years):** 3
- **Minimum Qualification:** Level 7 (incl Diploma & Ordinary Bachelor Degree)

(Desirable)

- **Ability Skills:** Catering, Customer Service, Hospitality, Interpersonal Skills
- **Competency Skills:** Problem Solving, Teamwork, Time Management, Working on own Initiative
- **Additional Skills:** HACCP , Manual Handling
- **Languages:** English C1-Advanced