



Company Details Confidential



#JOB-2472126



Unit C3, Block C, Bettystown Town Ctr,
Bettystown, Co. Meath, A92 YW2K



No of positions : 1



Paid Position



39 hours per week



36605.00 Euro Annually



28/09/2026



26/10/2026

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

Job Title: Chef de Partie

Employer: GS Fresh Foods Limited

Trading as: Smoke N Spice

Place of Work: Unit C3, Block C, Bettystown Town Centre, Triton Road, Co. Meath, A92 YW2K

Company Address: MACE Black Bull, Dublin Road, Drogheda, A92 EPH2

Employment Type: Full-time, Permanent

Working Hours: 39 hours per week

Annual Salary: €36,605

Weekly Salary: €703.94

Hourly Rate: €18.05

Proposed Starting Date: 15/11/2026

GS Fresh Foods Limited, trading as Smoke N Spice, is seeking an experienced Chef de Partie to join its kitchen team at Unit C3, Block C, Bettystown Town Centre, Triton Road, Co. Meath, A92 YW2K.

The successful candidate will assist the Head Chef with daily kitchen operations and help ensure that food is prepared and served to a consistently high standard.

Key Duties and Responsibilities

- * Prepare, cook and present dishes to a high standard.
- * Assist with the day-to-day running of the kitchen and support menu preparation.
- * Supervise and support kitchen staff during service.
- * Maintain food quality, consistency and portion control.
- * Follow food safety, hygiene, and health and safety procedures.
- * Manage stock rotation, food storage, ordering and waste reduction.

- * Keep the kitchen clean and organised.
- * Work effectively with the team during busy service periods.

Requirements

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

- **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, Communications, Customer Service, Hospitality
- **Competency Skills:** Collaboration, Decision Making, Flexibility, Time Management