



GRANTHAMS CAFE LIMITED



#JOB-2472721



5/6 Camden Market, Grantham Street, Dublin
8, D08 FYK8



No of positions : 1



Paid Position



39 hours per week



18.05 Euro Hourly



30/09/2026



28/10/2026

How to apply

Application Method :

Not available



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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

Manage, stock, and operate a specific kitchen section (e.g., Sauce, Larder, Fish, or Grill) during live service.

Prepare, cook, and beautifully plate high-quality dishes according to restaurant recipes and specifications.

Maintain rigorous compliance with food hygiene, safety legislation, and HACCP standards.

Monitor inventory, manage stock rotation, and assist senior chefs with routine food ordering.

Supervise, support, and assist in training kitchen staff and commis chefs.

Ensure kitchen stations are fully prepped prior to service, and properly deep-cleaned post-service.

A minimum of 2 years of professional experience in a similar Chef de Partie or senior role within a commercial kitchen environment.

Strong practical understanding of kitchen operations, professional culinary techniques, and portion control.

Up-to-date, certifiable knowledge of HACCP guidelines and general food safety regulations.

Ability to communicate clearly, delegate effectively, and work well under pressure during peak service times.

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

Career Level

- Experienced [Non-Managerial]