



TRUE TASTE DINING LIMITED



#JOB-2472832



2 Ongare Square, Ongar Village, Dublin15,
Co. Dublin, D15 RY97



No of positions : 1



Paid Position



39 hours per week



36605.00 Euro Annually



30/09/2026



28/10/2026

How to apply

Application Method :

Not available



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online



Chef de Partie – Indian Cuisine

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

TRUE TASTE DINING LIMITED, trading as Saffron Kitchen, seeks a Chef de Partie specialising in Indian cuisine for its restaurant in Ongar Village, Dublin 15.

Duties and responsibilities:

- Prepare and cook Indian curries, bryanis, tandoori dishes, starters and breads.
- Manage an allocated kitchen section and organise preparation for lunch and dinner service.
- Maintain consistent food quality, presentation and portion sizes.
- Follow HACCP procedures, allergen controls, safe food storage and kitchen hygiene standards.
- Monitor stock, minimise food waste and assist with ingredient ordering.
- Work with the head chef and kitchen team to ensure efficient service.

Requirements:

- A minimum of two years' professional chef experience.
- Practical experience preparing Indian cuisine, including curries, bryanis and tandoori dishes.
- Knowledge of food safety, hygiene and allergen management.
- Ability to work efficiently during busy service and communicate effectively with the kitchen team.
- Availability for evening and weekend shifts.

Applications: Send your CV to info@saffronkitchen.ie.

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

Career Level

- Experienced [Non-Managerial]

Candidate Requirements

(Essential)

- **Minimum Experienced Required (Years):** 2

- **Minimum Qualification:**Level 5 (incl Leaving Certificate/ Leaving Certificate Applied/ Leaving Certificate Vocational Programme)

(Desirable)
- **Ability Skills:** Catering, Hospitality
- **Competency Skills:** Collaboration, Teamwork
- **Additional Skills:**HACCP , Manual Handling
- **Specialising In:**indian cuisine;tandoori cooking;south indian cooking;curry preparation;biryani preparation;haccp;allergen awareness;teamwork;english communication
- **Driving Licence:** None:
- **Languages:** English A1-Beginner
- **Proximity Locator Distance:** 10 Kilometres