



CASTLETROY TAVERNS LIMITED



#JOB-2472930



M.J. FINNEGAN'S, Annacotty, Co. Limerick,
V94 NH27



No of positions : 1



Paid Position



39 hours per week



36605.00 Euro Annually



01/10/2026



29/10/2026

How to apply

Application Method :

Not available



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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

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Castletroy Taverns Limited, trading as M.J. Finnegan's, is recruiting an experienced Chef de Partie for its kitchen at M.J. Finnegan's, Annacotty, Co. Limerick, V94 NH27. A minimum of two years' professional experience working as a chef is essential.

This permanent, full-time position offers 39 working hours per week and a gross annual salary of EUR 36,605.00.

The successful candidate will be responsible for running an assigned kitchen section and preparing, cooking and presenting dishes in accordance with the establishment's recipes, portioning requirements and quality standards. The role requires strong organisational skills, consistent attention to detail and the ability to work efficiently during busy service periods.

Main Duties and Responsibilities

- Oversee daily preparation and service within an allocated kitchen section.
- Prepare and cook menu dishes, ensuring consistent portions, quality and presentation.
- Complete mise en place accurately and ensure that the section is fully prepared before each service.
- Check the quality, freshness and suitability of ingredients before use.
- Monitor stock levels, assist with stock rotation and follow FIFO procedures.
- Minimise food waste through appropriate storage, portion control and careful use of ingredients.
- Maintain accurate food-temperature and kitchen-safety records where required.
- Comply with HACCP procedures, allergen controls, food-safety requirements and hygiene standards.
- Prevent cross-contamination by following the establishment's food-handling and cleaning procedures.
- Coordinate with other members of the kitchen team to ensure timely and consistent service.
- Support and provide guidance to junior kitchen employees when required.
- Assist senior chefs with menu preparation, daily specials and maintaining consistent food quality.

- Keep the assigned section, equipment and food-storage areas clean, organised and safe.

Candidate Requirements

- A minimum of two years' professional experience working as a chef is essential.
- Previous experience working in a busy commercial kitchen is required.
- Good knowledge of food preparation, cooking methods, kitchen organisation and portion control.
- Understanding of HACCP, food hygiene, allergen management and safe food-handling procedures.
- Ability to manage an assigned section and perform effectively under pressure.
- Strong teamwork, communication and time-management skills.
- Ability to maintain consistent standards throughout preparation and service

How to Apply

Please apply through JobsIreland with an up-to-date CV and a brief cover letter outlining your relevant professional kitchen experience.

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

Career Level

- Experienced [Non-Managerial]