



Company Details Confidential



#JOB-2473063



4 Harry Street, Dublin 2, D02 CX24



No of positions : 1



Paid Position



40 hours per week



€37544.00 Euro Annually



01/10/2026



29/10/2026

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

Job Title: Chef de Partie

Employer: Amai Limited T/A Amai by Viktor

Location: 4 Harry St, Dublin 2, D02 CX24

Salary: €37,544 p.a.

Weekly Hours: 40 hrs

Responsibilities:

- Daily food preparation, meeting the quality and standards of HACCP.
- Responsible for maintaining the hygiene of the kitchen.
- Ensure all dishes leaving the kitchen are prepared and presented to agreed standards.
- Avoid unnecessary wastage.
- Supervision and training of junior and new kitchen staff.
- Estimating the daily production needs, avoiding unnecessary wastage.
- Manage stocks in a responsible manner.
- Check the quality of raw and cooked food products to ensure that standards are met.
- Assist in developing daily and seasonal menu items.
- Operate and maintain all equipment of the kitchen following H&S procedures.
- Ensuring a friendly working environment where creativity, continuous improvement, and constructive criticism are standard.

Requirements:

- 2 years' experience as Chef de Partie in a busy kitchen.
- Ability to showcase available local and seasonal ingredients.
- HACCP knowledge and experience.
- **Sector:** accommodation and food service activities

Career Level

- Experienced [Non-Managerial]