



OLIVE'S ROOM LIMITED



#JOB-2473281



The Red Stables, Mt Prospect Ave, Clontarf,
Dublin 3, D03 X0C3



No of positions : 1



Paid Position



40 hours per week



39000.00 Euro Annually



02/10/2026



30/10/2026

How to apply

Application Method :

Please apply to the vacancy by the following means:

Email : michellemoloughney@gmail.com



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 post summary

Date posted: October 2, 2026

Pay: €39,000.00 per year

Job description:

Olive's Room Limited (trading as Olive's Room) is seeking to recruit an additional Chef de Partie to join our team in a historical location, a tearoom in the Red Stables, St Anne's Park, Dublin. 40 Hours per week.

Duties and responsibilities:

- Following on the job training to prepare the menu consistently and to the standard required by the Executive/Head Chef.
- Learn about recipe development and innovation with your Executive/Head Chef.
- Following training, complete mise-en-place for service, ensuring it is sufficient to allow for the required standard of service.
- Having received appropriate training, run the pastry section, or breakfast or lunch service as rostered.
- Work with the Executive/Head Chef to manage stock orders, levels and rotation.
- Maintain regular and effective communication with your colleagues and the Executive and/or Head Chef.
- Learn to anticipate customer needs to enhance quality of service.
- Assist front of house staff to handle customer complaints.
- Identify and report hazards in the work place and report them to management.
- Following training comply with statutory and legal requirements for fire, hygiene, health and safety, licensing and employment.
- Maintain your workplace in a clean and tidy condition at all times in line with our standards and help to deep clean the kitchen on a daily and weekly basis.
- Comply with in-house health and safety procedures and complete all necessary food safety training as per Olive Room's training policy.

- Ensure your appearance and uniform are in accordance with the standard set in our uniform policy.
- Be aware and conscious at all times of operating costs and understand your role in controlling these.
- Have respect and pride for Olive's Room, its customers, its employees and its owners and be committed to our objectives and policies.
- Give full co-operation to any colleague requiring assistance in a prompt, caring and helpful manner and to be flexible in assisting in response to business and customer needs.
- Attend training and coaching sessions organised by your supervisor, manager or human resources.
- Comply with Olive Room's environmental policy in order to minimize our impact on the environment.

Skills, knowledge and experience required:

- At least 2 years chef de partie experience in kitchens acknowledged for good food.
- Experience and knowledge of pastry and breakfast service is an advantage.
- In depth knowledge of general health and safety standards.
- Following training, ability to complete health and safety records and audits.
- Ability to help with the cleaning of the kitchen.
- Capacity to work independently and as part of a team on a high volume breakfast lunch and dinner service.
- Following training, ability to manage stock and orders, as well as to cost recipes and manage waste.
- Good spoken and written English to communicate with the team and customers and to
- **Sector:** accommodation and food service activities

Career Level

- Experienced [Non-Managerial]