



The Locke Bar and Restaurant



#JOB-2473856



THE LOCKE PUB, 2A George's Quay,
Limerick, Co. Limerick, V94 K8KX



No of positions : 6



Paid Position



39 hours per week



36605.00 Euro Annually



07/10/2026



04/11/2026

How to apply

Application Method :

Please apply to the vacancy by the following means:

Email : hrlockebarandrestaurant@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

About the business:

As a gastro pub, the award winning Locke Bar and Restaurant is serving food 7 days a week.

Description of the Employment:

Responsibilities include but are not limited to the following:

Maintain high standards of quality control, hygiene and health & safety.

Monitor food preparation and methods. Evaluate Information against standards.

Weigh, measure and mix Ingredients, season and cook food according to recipes or personal judgement.

Ensure that efficient stock control procedures are in place and adhered to.

Requirements:

Candidates will be passionate about food with 2 years of experience in busy, fast-paced restaurant.

Proven ability to work in a busy environment and as part of a team.

Ability to maintain high standards of quality control, hygiene and health & safety.

Proficient in all technical areas of kitchen is mandatory.

Good team player with excellent organisation and communication skills - Capable of interacting well with customers.

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

Career Level

- Experienced [Non-Managerial]