



Talent Connectors Ltd t/a EU Workforce



#JOB-2475612



TEACH DE BROC, Ballyeagh, Ballybunnion,
Co. Kerry, V31 C971



No of positions : 1



Paid Position



39 hours per week



36750.00 Euro Annually



17/10/2026



14/11/2026

How to apply

Application Method :

Please apply to the vacancy by the following means:

Email : jobs@euworkforce.ie



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

VACANCY TITLE - Chef de Partie

Employer: TEACH DE BROC LIMITED

Trading name: Teach de Broc

Location: Teach de Broc, Ballybunnion, Co. Kerry, V31 C971, Ireland

Start date: May 2027

Contract type: Full-time — 24-month fixed-term contract

Positions: 1

Career level: Professional

Salary: From €36,750 gross per annum, negotiable depending on experience

Hours per week: 39

Remote/Blended Working: No

Sector: Accommodation and food service activities

JOB DESCRIPTION & SKILLS REQUIRED

Chef de Partie

Full-time — 24-month fixed-term contract

Start: May 2027

Employer: TEACH DE BROC LIMITED, trading as Teach de Broc

Location: Teach de Broc, Ballybunnion, Co. Kerry, V31 C971, Ireland

About the Property

Teach de Broc is an award-winning 16-bedroom boutique property located beside Ballybunnion Golf Club on Ireland's west coast. The property is known for its refined dining, warm hospitality and consistently high guest satisfaction.

The kitchen operates to a high standard, with a modern, well-organised setup and strong support from ownership.

Role Overview

We are seeking one experienced Chef de Partie to join our kitchen team on a full-time, 24-month contract commencing in May 2027. The successful candidate will take responsibility for an allocated kitchen section, working closely with the Head Chef to deliver consistent food preparation, cooking and presentation throughout service. This position suits an organised and reliable chef seeking a longer-term opportunity within an established hospitality business, with low-cost accommodation and a private room available throughout the employment contract.

Core Responsibilities

Food Preparation & Service

- Organise and manage an allocated kitchen section.
- Prepare daily mise en place according to menus, bookings and anticipated service requirements.
- Prepare, cook and present dishes to agreed recipes, portion sizes and presentation standards.
- Maintain consistent quality and efficient service during busy periods.
- Coordinate with other kitchen sections and front-of-house colleagues.
- Contribute ideas for seasonal dishes and menu development when requested.
- Assist with other culinary duties appropriate to the Chef de Partie role.

Food Safety & Kitchen Standards

- Follow HACCP procedures and food hygiene requirements.
- Maintain appropriate allergen controls and communicate dietary requirements accurately.
- Complete temperature checks and maintain correct food storage, labelling and date coding.
- Keep workstations, equipment and storage areas clean, safe and organised.
- Follow kitchen opening, closing and cleaning procedures.

Inventory & Stock Control

- Monitor stock levels and report shortages to the Head Chef.
- Assist with checking deliveries and storing ingredients correctly.
- Maintain stock rotation and minimise food waste.
- Support portion control and efficient use of ingredients.
- Assist with stock checks and kitchen organisation.

Teamwork & Development

- Support junior kitchen colleagues
- **Sector:** accommodation and food service activities

- Professional