



Talent Connectors Ltd t/a EU Workforce



#JOB-2475614



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



No of positions : 1



Paid Position



39 hours per week



18.50 Euro Hourly



19/10/2026



16/11/2026

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

CHEF DE PARTIE — SIX-MONTH CONTRACT

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

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

Start: May 2027

Contract: Full-time, six-month fixed-term

Vacancies: 1

Salary: From €18.50 gross per hour, negotiable depending on experience (€37,518 annual equivalent), paid for the six-month employment period

Hours: 39 guaranteed paid hours per week

Career level: Professional

Remote working: No

Sector: Accommodation and food service activities

ABOUT THE PROPERTY

Teach de Broc is an award-winning 16-bedroom boutique property beside Ballybunion Golf Club on Ireland's west coast, known for refined dining and welcoming hospitality.

THE ROLE

We require an experienced Chef de Partie to manage an allocated kitchen section under the Head Chef, maintaining consistent food quality, presentation and efficient service.

RESPONSIBILITIES

- Organise daily mise en place according to menus, bookings and service requirements.
- Prepare, cook and present dishes to agreed recipes, portions and standards.
- Coordinate with kitchen and front-of-house colleagues.
- Follow HACCP, food hygiene and allergen procedures.
- Maintain temperature checks, safe storage, labelling, date coding and stock rotation.

- Check deliveries, monitor stock and report shortages or quality concerns.
- Control portions and minimise food waste.
- Maintain clean, safe workstations, equipment and storage areas.
- Support junior colleagues and complete kitchen opening and closing duties.

REQUIREMENTS

- Minimum five years' relevant professional chef experience, supported by verifiable employment references.
- Restaurant, hotel or comparable professional kitchen experience.
- Ability to manage a section and work effectively during busy service.
- Knowledge of HACCP, food hygiene and allergen controls.
- English sufficient for service communication, instructions and safety procedures.
- Strong organisation, reliability, teamwork and attention to detail.
- Availability for the full six-month contract.

Culinary qualifications, previous CDP experience and seafood preparation experience are desirable.

ACCOMMODATION

Low-cost, on-site accommodation with your own private room is available for the full employment contract, close to the workplace. Charges and any utility costs will be explained before acceptance.

EMPLOYMENT CONDITIONS

Basic pay excludes accommodation, tips, bonuses, overtime and allowances. Shifts may include mornings, evenings, weekends and public holidays. Statutory leave, breaks, rest periods and Sunday compensation apply. Additional-hours arrangements and exact contract dates will be specified in writing.

Employment is exclusively at the location above.

APPLY

Apply through the advertising platform with your CV, employment dates, qualifications and availability for May 2027. Verifiable references are required.

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

Career Level

- Professional