



Talent Connectors Ltd t/a EU Workforce



#JOB-2475615



KEOGH'S, Ballyconneely, Clifden, Co. Galway,
H71 PX25



No of positions : 1



Paid Position



39 hours per week



18.50 Euro Hourly



18/10/2026



15/11/2026

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: Keogh's

Location: Keogh's, Ballyconneely, Co. Galway, Ireland, H71 PX25

Start: March/April 2027

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

Vacancies: 1

Pay: From €18.50 gross/hour, negotiable depending on experience (€37,518 annual equivalent), paid for the six-month contract

Hours: 39 guaranteed paid hours/week

Career level: Professional

Remote working: No

Sector: Accommodation and food service activities

ABOUT THE BUSINESS

Keogh's is in Ballyconneely, Connemara, County Galway, on Ireland's west coast.

THE ROLE

Manage an allocated kitchen section under the Head Chef, maintaining food quality, presentation and efficient service.

RESPONSIBILITIES

- Organise 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.
- Contribute ideas for seasonal dishes when requested.
- 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 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 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 accommodation is available on site for the full contract, within walking distance of work, with no commuting transport costs. Accommodation is paid through agreed weekly salary deductions, itemised on payslips. The charge, facilities and any utility costs will be explained in writing before acceptance. Charges are separate from basic gross pay.

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 March/April 2027. Verifiable references are required.

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

Career Level

- Professional