



ISHITA & AYAANSH LIMITED



#JOB-2475632



Unit 2, Joyce House,, Main Street, ,
Rathcoole,, Dublin 24, D24 A2CF



No of positions : 1



Paid Position



39 hours per week



36605.00 Euro Annually



20/10/2026



17/11/2026

How to apply

Application Method :

Please apply to the vacancy by the following means:

Email : info.pureindian@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

Food Preparation & Cooking: • Prepare, cook, and present dishes in their section. • Follow recipes and portion guidelines. • Ensure consistency in taste, texture, and presentation.

Sections Management: • Organize and maintain the area/ place. • Keep workstation clean, stocked, and efficient. • Ensure smooth service from their section.

Quality & Safety Control: • Check freshness and quality of ingredients. • Maintain hygiene and follow safety standards. • Store and label food correctly.

Teamwork & Communication: • Coordinate with other kitchen sections. • Communicate effectively with sous chefs and head chef. • Support commis chefs and trainees.

Training & Development: • Train and guide junior staff. • Share cooking techniques and kitchen standards.

Stock & Inventory Control: • Monitor stock levels for their section. • Report shortages or needs to sous chef/head chef. • Reduce food waste and optimize usage.

Adaptability & Problem Solving: • Work efficiently under pressure. • Resolve ingredient or equipment issues quickly. • Adapt dishes for dietary or special requests.

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

Career Level

• Experienced [Non-Managerial]