



Sodexo Ireland



#JOB-2475807



GRANGE CASTLE GOLF CLUB, Nangor
Road, Clondalkin, Dublin 22, D22 WY66



No of positions : 1



Paid Position



40 hours per week



16.50-17.00 Euro Hourly



19/10/2026



30/10/2026

How to apply

Application Method :

Please apply to the vacancy by the following means:

URL :

<https://www.sodexojobs.co.uk/jobs/chef-de-partie-in-grange-castle-dublin-22.21817>



Open your camera
app & point here
to view this ad
online



Chef de Partie - Dublin 22

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 role

Full time

37.5 hours per week

Monday to Friday – 6:30am–2.30pm

€16.50–€17.00 per hour

Opportunities for career development

Plus our Sodexo employee benefits package

Chef de Partie

Microsoft CAB, Grange Castle, Dublin 22

Deliver high-quality food in a professional workplace

Sodexo is looking for an experienced Chef de Partie to join our catering team at Microsoft CAB, Grange Castle. You'll play an important role in delivering high-quality catering services, preparing and presenting food to agreed standards while supporting a safe, efficient and customer-focused kitchen.

What you'll do:

Prepare and present food to a consistently high standard

Support menu planning and contribute ideas for new and innovative dishes

Ensure food is produced within agreed quality and budget guidelines

Maintain high standards of food hygiene, health and safety

Follow HACCP procedures and complete required food safety checks and records

Manage deliveries, stock rotation and stock takes when required

Provide a professional and welcoming service to customers

Work closely with the wider catering team to deliver an efficient service

Support special functions and events when required

Assist with training new colleagues and support the team during busy periods

What you'll bring:

Proven experience in a Chef de Partie or similar chef role

Professional approach to food quality, hygiene and presentation

Good understanding of HACCP and food safety requirements

Strong organisational skills and the ability to manage priorities

Creative approach with a genuine interest in food and catering

Good communication and customer service skills

Ability to work effectively as part of a team

Flexible approach and willingness to support other areas when required

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

Career Level

- Experienced [Non-Managerial]

Candidate Requirements

(Essential)

- **Minimum Experienced Required (Years):** 1
- **Minimum Qualification:**No Qualification

(Desirable)

- **Ability Skills:** Communications, Customer Service
- **Competency Skills:** Teamwork, Time Management
- **Specialising In:**haccp and food safety