



Sodexo Ireland



#JOB-2475810



Leopardstown, Co. Dublin,



No of positions : 1



Paid Position



39 hours per week



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-one-microsoft-place-dublin-18.21820>



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

Full time

39 hours per week

Monday to Friday

06:00 – 14:30 or 07:00 – 15:30

€17.00 per hour

Site Specific Benefits

Opportunities for career development

Plus our Sodexo employee benefits package

Chef de Partie

Microsoft Campus, Leopardstown, Dublin

A recipe for success; Serve incredible food, enjoy incredible perks.

At Sodexo, you will be part of a professional catering team delivering high-quality food and service at the Microsoft Campus. As a Chef de Partie, you will play an important role in the day-to-day catering operation, producing food to a consistently high standard and supporting excellent service for customers and clients.

This is an opportunity for an experienced chef who takes pride in their work, works well as part of a team and is committed to maintaining high standards across food quality, presentation, hygiene and safety.

What you will do:

Prepare and produce high-quality food to agreed standards and specifications

Support menu planning and contribute creative and innovative ideas

Ensure food is presented to a high standard and meets customer expectations

Maintain HACCP principles and complete required food safety checks and records

Follow all food hygiene, health and safety, COSHH and company procedures

Manage deliveries, stock rotation and stock takes when required

Ensure food is produced within agreed budget and cost guidelines

Serve customers professionally and contribute to a friendly and welcoming environment

Support special functions and events as required

Work flexibly across the catering operation during busy periods and provide support to other departments when needed

Keep up to date with modern culinary techniques and developments within the catering industry

Support the training of new colleagues and share knowledge and best practice

Report any incidents, customer feedback or other irregularities in line with company procedures

What you will bring:

Previous experience working as a Chef de Partie or in a similar professional kitchen environment

A genuine interest in food and all aspects of the catering operation

The ability to demonstrate creativity and bring new ideas to the kitchen

Good knowledge of food hygiene, HACCP and health and safety requirements

Strong organisational skills and the ability to work efficiently to meet service requirements

Good communication and customer service skills

The ability to work effectively as part of a team and support colleagues across the operation

A professional approach to personal hygiene, cleanliness and presentation

Flexibility to support different areas of the catering operation and attend training or team meetings when required

Sodexo reserves the right to close this advert early if we are in receipt of a high number of applications

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

Career Level

- Not Required

Candidate Requirements

(Essential)

- **Minimum Experienced Required (Years):** 1
- **Minimum Qualification:** Level 6 (incl Higher Advanced Certificate & National Craft Certificate)

(Desirable)

- **Ability Skills:** Administration, Interpersonal Skills
- **Competency Skills:** Collaboration, Teamwork