



Company Details Confidential



#JOB-2475845



Unit C3, Block C, Bettystown Town Ctr,
Bettystown, Co. Meath, A92 YW2K



No of positions : 3



Paid Position



39 hours per week



36605.00 Euro Annually



20/10/2026



17/11/2026

How to apply

Application Method :

Not available



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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

Employer: GS Fresh Foods Limited

Trading As: Smoke N Spice

Place of Work: Unit C3, Block C, Bettystown Town Centre, Triton Road, Co. Meath, A92 YW2K

Company Address: MACE Black Bull, Dublin Road, Drogheda, A92 EPH2

Employment Type: Full-time, Permanent

Working Hours: 39 hours per week

Annual Salary: €36,605

Weekly Salary: €703.94

Hourly Rate: €18.05

Job Description

GS Fresh Foods Limited, trading as Smoke N Spice, is seeking an experienced and motivated Chef de Partie to join its kitchen team at Unit C3, Block C, Bettystown Town Centre, Triton Road, Co. Meath, A92 YW2K.

The successful candidate will be responsible for managing an assigned section of the kitchen, preparing and cooking dishes to a high standard, maintaining food quality and consistency, and supporting the smooth operation of daily kitchen activities. The Chef de Partie will work closely with the Head Chef and other kitchen staff to ensure efficient food preparation and service.

Key Duties and Responsibilities

Prepare, cook and present dishes to a high standard in accordance with recipes and menu specifications.

Manage and organise an assigned section of the kitchen during food preparation and service.

Assist the Head Chef with daily kitchen operations and menu preparation.

Coordinate with other kitchen staff to ensure timely and efficient food service.

Maintain food quality, consistency, portion control and presentation standards.

Monitor stock levels for the assigned section and assist with ordering ingredients when required.

Ensure proper food storage, stock rotation and safe handling of ingredients.

Minimise food waste and assist with effective portion and cost control.

Follow food safety, hygiene and health and safety procedures.

Keep the kitchen and assigned work area clean, organised and compliant with hygiene standards.

Support and guide junior kitchen staff when required.

Work effectively with the kitchen team during busy service periods.

Requirements

2–5 years' experience in a professional kitchen or a similar chef role.

Previous experience as a Chef de Partie or in a comparable kitchen position is an advantage.

Experience in Indian, Asian, Nepalese, Thai or other restaurant cooking is desirable.

A relevant qualification in Culinary Arts, Hospitality or Food Preparation is preferred but not essential.

Good knowledge of food preparation, cooking techniques and presentation.

Understanding of food safety, hygiene and kitchen health and safety standards.

Knowledge of stock rotation, food storage, portion control and waste reduction.

Strong organisational, communication and time-management skills.

Ability to work effectively as part of a team in a fast-paced kitchen.

Ability to maintain consistent food quality and work under pressure.

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

Career Level

- Experienced [Non-Managerial]

Candidate Requirements

(Essential)

- **Minimum Experienced Required (Years):** 2
- **Minimum Qualification:** Level 4 (incl Leaving Certificate/ Leaving Certificate Applied/ Leaving Certificate Vocational Programme)

(Desirable)

- **Ability Skills:** Catering, Creativity, Customer Service, Hospitality
- **Competency Skills:** Decision Making, Priority Planning, Teamwork, Time Management