



New Golden Mountain



#JOB-2476077



53 The Orchard, Castletroy, Limerick, Co.

Limerick, V94 DK79



No of positions : 2



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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online



Chef de Partie – Asian Cuisine

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

Xiang Jiang (Business Name: New Golden Mountain) is seeking two talented and passionate Chefs de Partie - Asian Cuisine to join our dynamic culinary team. In this role, you will be responsible for the preparation and presentation of high-quality Asian dishes, while ensuring a clean, efficient, and well-organised workstation.

- Prepare ingredients, sauces, fried items, and other components in accordance with our established Asian Cuisine recipes and quality standards.
- Execute precise cooking techniques to deliver consistently exceptional dishes reflective of authentic Asian flavours.
- Maintain a clean and organised workstation, ensuring it is fully stocked with all necessary ingredients, tools, and equipment.
- Ensure that all dishes leaving your station meet the restaurant's presentation and quality expectations.
- Collaborate with the culinary team to develop, improve, and innovate Asian menu items, including contributing ideas for seasonal updates.
- Stay informed about the full menu, including daily specials, and be able to answer customer inquiries regarding ingredients, preparation methods, and flavour profiles.
- Work closely with the Sous Chef, Line Cooks, and Kitchen Assistants to ensure smooth and efficient kitchen operations.
- Strictly adhere to food safety, hygiene, and sanitation protocols, including proper storage and handling practices.
- Support the control of food costs by minimising waste and maintaining appropriate portion sizes.

Qualifications:

- Minimum of 2 years' experience working in an Asian-style restaurant is preferred.
- Proven track record as a Chef de Partie or in a similar role within a high-volume Asian kitchen.
- Proficiency in Mandarin or other Asian Language is required.

- Possession of a valid Asian culinary or chef certificate is essential.
- A diploma from a recognized culinary school or equivalent professional experience is preferred.
- Solid knowledge of culinary techniques, food preparation methods, and kitchen equipment.
- Ability to thrive in a fast-paced environment while maintaining a high level of accuracy and attention to detail.
- Strong communication skills and the ability to work effectively as part of a team.
- Thorough understanding of food safety, hygiene, and sanitation standards.
- A high level of creativity and genuine passion for food and culinary excellence.
- Physically capable of standing for extended periods and lifting heavy items when required.
- **Sector:** accommodation and food service activities

Career Level

- Experienced [Non-Managerial]