Position: Chef de Partie / Demi Chef de Partie

Location: Ireland, Kenmare

Sheen Falls Lodge is currently inviting applications for a demi/ Chef de Partie to join the Kitchen team. Your will be required to demonstrate your experience, your passion for food, your food knowledge and cooking skills. You will have the opportunity to develop your skills under the guidance of the Head Chef. This is a great opportunity to grow & develop a career.

Main tasks / responsibilities:

- Maintain high standards of food preparation and service during afternoon and evening service
- Ensure food preparation standards are met at all times
- Prepare and present high-quality food
- Maintain and monitor food safety and HACCP procedures
- Assist in other kitchen sections as required

Required profile:

- Qualified Chef de Partie to a Demi Chef de Partie or chef de partie level is required for the main kitchen
- Minimum 2 years of experience in a similar hotel or restaurant background
- Passion for food and strong culinary knowledge
- Good cooking and food preparation skills
- Knowledge of HACCP and food safety standards
- Availability for weekend and evening shifts

The company offers:

- Full-time position, 45 hours per week, which includes weekends and evening shifts
- 1 year contrac twith the possibility of renewal
- Salary €686.25 per week
- 10% Sunday premium and overtime paid at €15.75/hour
- Meals on duty, parking, uniforms and full training
- Uniforms provided
- Employee discounts at sister properties in Cork, Dublin and Wiclow
- Employee referral bonus
- Recognition awards and appreciation days
- Free golf at Ring of Kerry Golf Club
- Cycle to Work Scheme

How to apply: Please send CV in English to hospitalityjobs@welfare.ie with Cc to lurdes.vermelho@iefp.pt

Further info: on the company: https://www.sheenfallslodge.ie/
on this job vacancy: please contact hospitalityjobs@welfare.ie

Apply no later than 4th December

EURES mobility supports may be available if you apply to this vacancy. Please check www.iefp.pt/eures