



Job vacancy: Chef de partie

Number of available position: 1

General information:

Location: **Edmondstown Ardee, Co Louth, Ireland**

Form of employment: **full time**

Type of contract: **permanent**

Gross annual wage (Euro): **from 29.000 to 33.000**

Job description:

As Chef de partie you will have responsibility over all aspects of food production and service. You will need the following: • Excellent culinary background • Experience and knowledge of implementing and monitoring HACCP procedures • To be able to work under pressure whilst also producing excellent cuisine • Working on your own initiative and also part of a successful team • Have a passion for food & cooking with flair and imagination • Must be fluent in English • Shift & weekend work involved

Requirements:

- ✓ **General requirements:**
 - EU28 + Norway or Iceland citizenships
 - Residence in a EU28 country + Norway or Iceland (outside Ireland)
 - Between 18 and 35 years old
 - Registered on EUJOB4EU Platform with a complete CV in English
- ✓ **Language knowledge:**
 - English: advanced
- ✓ **Other specific requirements:**
 - Chef qualification
 - Work experience as Senior Chef de Partie or Junior Sous Chef

ISCO Profile requested:

Hospitality, retail and other services managers

Hotel and restaurant managers

Restaurant managers

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Procedure to participate in the selection:

To participate in the selection it is necessary to be **registered on EUJOB4EU Platform:**
www.yourfirsteuresjob.eu/eujob4eu

The CV inserted must be written in English and COMPLETED in all the fields.

Once you are registered and you have COMPLETELY filled in your CV, please contact us indicating **“Chef de partie - Ireland”** in the object.

Only candidates registered, with a complete CV and responding to the requirements will be contacted for the selection.