

Chef de Partie (sauce section) - Johnstown House Hotel

Located 30 minutes from Dublin on the M4 the Johnstown House Hotel and Spa, Enfield comprises 126 luxurious bedrooms and 40 long stay residences. The Hotel and Spa are set on 120 acres of exquisite parkland and have conference facilities for 900 delegates.

Reporting to the Sous & Head Chef

PRIMARY DUTIES AND RESPONSIBILITIES:

Under the general guidelines of the Head and Sous Chefs, ensure the day-to-day operations are carried out in line with departmental and hotel standards in order to provide 100% quality service to guests at all times. All duties must be carried out in accordance with statutory health & safety requirements.

EXPERIENCE/EDUCATION:

Previous experience as a Chef de Partie in a hotel of similar standards is required. Professional qualifications essential, e.g. HACCP.

THE IDEAL CANDIDATE WILL:

- Be able to demonstrate flair, creativity and skill in the Kitchen.
- Have strong skills in the cooking of meats, fish and sauces.
- Excellent communication, interpersonal and organisational skills are essential as is the ability to work as part of a team and on one's own initiative.

We are offering successful candidates a unique & exclusive opportunity to gain experience with a prestigious Hotel with fantastic opportunities for promotion and development.

If you feel you would be suitable for the position listed above, please apply online with a covering letter and CV detailing your qualifications and experience and email to: olawlor@johnstownhouse.com