



## **Chef de Partie**

### **Job Description**

**Reporting to:** Executive Head Chef

#### **Position Summary**

As Chef de Partie you will be responsible for assisting and supporting the Executive Head Chef in the day-to-day management of the kitchen operation in the Golf Clubhouse & Castle. You will be expected to assume responsibility in the absence of the Executive Head Chef. The key to this role is flexibility and co-operation.

#### **Key Responsibilities:**

- You will report to and take direction from the Executive Head Chef. Your main areas of responsibility will include, but are not confined to:
- Support the production and delivery of high-quality food to an exceptional standard
- Contribute to the development of creative and innovative menus
- Assist in maintaining targeted gross margins on food sales and controlling kitchen labour costs
- Ensure full compliance with food hygiene standards and HACCP procedures
- Adhere to and enforce all Health & Safety regulations within the kitchen
- Maintain strict quality control standards across all food preparation and presentation
- Manage stock rotation, ordering, and accurate record-keeping
- Support the supervision and coordination of the kitchen team, stepping in during the absence of the Executive Head Chef
- Assist in the training and development of kitchen staff
- Uphold high standards of attendance, punctuality, personal presentation, and hygiene

**Requirements:**

- Must be a self-starter, with a positive attitude and good communication skills with fluent English.
- Available to work early and late shifts both midweek and weekend.
- Must have a minimum of 2-3 years relative experience in a restaurant, hotel or golf resort.
- Highly organised, strong team player and the ability to work in a fast-paced environment.
- Commitment to delivering a high level of customer service.

**General:**

You are expected to carry out your duties in a diligent and professional manner with a friendly outgoing attitude. It is important that you work together with other members of the management team to ensure that we operate a high standard of professional service and provide an enjoyable environment for members, customers and employees alike.

It is expected that you will ambitious, but consistent, willing to work hard to prove your value to the management team. You will be expected to participate in additional training if required and to take an interest in developments within the industry to keep abreast of new initiatives.

**Remuneration Includes:**

- Competitive Salary
- Meal on Duty
- Service Charge
- Parking
- Staff discounts
- Complimentary Golf
- Opportunities for career progression

**Contact:**

If you wish to apply for this role, please forward your application along with a copy of your CV to [meglington@luttrellstown.ie](mailto:meglington@luttrellstown.ie)