



KILLRUDDERY

Role: Chef de Partie
Full Time, Year Round

Role Summary:

We are looking for an enthusiastic Chef de Partie to work with our Head Chef Niall O'Sullivan (formerly Head Chef of Bang Restaurant in Dublin) in our Grain Store.

Niall is passionate about real food, foraging and working with the vegetables grown in our Walled Garden, along with pork and lamb extensively reared on our 800 acre Killruddery Estate. We set high standards for ourselves so that we can surprise and delight our customers and deliver a great experience.

The successful candidate will work closely with Head Chef Niall O'Sullivan, creating dishes for our seasonal Grain Store menu using Killruddery's own produce, all based around our Garden to Plate concept.

Main areas of responsibility:

- Passionate about producing high quality food and working with fresh produce grown on our Estate
- Overseeing and organizing kitchen stock and ingredients
- Supervising all food preparation and presentation to ensure quality and Killruddery standards
- Assisting Head Chef with menu creation and new dishes
- Ensuring and controlling levels of guest satisfaction, quality, operating and food cost on an ongoing basis
- Have a good knowledge of health & safety, hygiene, HACCP and any other legislation
- Able to handle pressure calmly and professionally
- Friendly outgoing personality along with excellent personal presentation

Requirements:

- 2 to 3 years of experience in a similar role in a fast paced environment and a proven track record is a must.

