

Job description

Current Opportunity

We are currently inviting applications for a Chef de Partie to join our Kitchen Team in The Peregrine Restaurant, in the Killarney Park Hotel.

This is a great opportunity to grow and develop your career. You will be able to expand your skills under the guidance of our Head Chef. The Peregrine Restaurant celebrates Kerry's finest produce with its exceptional original cuisine.

Hotel Profile

The Killarney Park is one of the finest five-star hotels that Ireland has to offer. The hotel is on the doorstep of Killarney's town centre and is situated adjacent to the 25,000 acre Killarney National Park. One of the last few Family Owned and run five-star hotels in Ireland, The Killarney Park is set on its own mature grounds. The Killarney Park by name is a hotel, but what sets it aside as one of the best, is the amazing team that strives daily, to deliver an unparalleled guest experience.

The Role

We are looking for a talented and creative individual to join our five star team. This is a fantastic opportunity to either begin or continue your career in one of the Leading Hotels of the World. You will be part of a professional and welcoming team. At the Killarney Park Hotel you will have the opportunity to progress and develop your skills by learning from some of the top chefs in the industry.

Key Duties and Responsibilities

- Preparing, cooking and plating of various dishes.
- Assisting the Head Chef & Sous Chef with the overall running of the kitchen.
- Adhering to HACCP and Health & Safety regulations at all times.
- Ensuring all Mise en Place is completed on time for service and to the highest standards.
- Helping prepare all orders for the fresh and dry store items required on a daily basis.
- Working creatively to come up with new menu items and keep up with current industry trends.
- Following the Head Chef or Sous Chef's instructions.

Requirements:

- Have previous experience working within 4*/5* hotels or in a similar role.
- Ability to work as part of a team as well as on their own initiative.
- Interest in food & food presentation with an eye for detail.
- Be able to work under pressure in a busy kitchen.
- Have good knowledge of HACCP procedures and regulations.
- Highly motivated and excellent communication skills, fluent in English.

Benefits of working at The Killarney Park Hotel:

- Pool and Gym Membership at a greatly reduced rate
- Onsite parking
- Meals and tea/coffee provided while on duty in staff canteen
- Opportunity for continuous training and development.

- Staff discount on meals in our bar and restaurant
- Discounts on Spa treatments and products
- Monthly reward schemes
- Monthly complementary social calendar
- Ad hoc employee appreciation events
- Competitive rate of pay
- Online training prior to starting
- HR support throughout onboarding process
- Equal opportunity for training and career development

If you would like to join our friendly and talented team, please forward your cv.