

Position: Chef de Partie

Responsible for: Jaspers Restaurant

Reports to: Executive Head Chef

Jaspers Brasserie located on Monck Street in the electric Crown Quarter, is a vibrant all-day bistro with indoor and outdoor seating are looking for an experience Chef de Partie to join their expanding team. This modern and stylish open kitchen serves beautifully prepared dishes from locally sourced Wexford produce.

Key Requirements:

- Live to and embody the values of the business
- Passion to deliver exceptional food
- Working with and providing support, development, and inspiration to junior kitchen team members.

Role Requirements:

- Ensure all food is stored, prepped, and cooked within HACCP guidelines
- Prepare and present exceptional food
- Assist Exec Head Chef/Sous Chef in all areas of food, training, and hygiene
- Full awareness of all menu items, their recipes, allergens, methods of production and presentation standards
- Keep all working areas clean, tidy and ensuring no cross contamination
- To be aware and comply with company policy regarding: Fire, Health & Safety, Hygiene, Food Hygiene, Customer Care & Security
- Complete all training in a timely manner
- Be committed to sustainability and to reducing waste
- Maintain kitchen area and equipment, ensuring your station and utensils are always in a hygienic condition.
- Assist with food delivery, ensuring they are stored in line with HACCP guidelines

Candidate Requirements:

- Excellent attention to detail.
- The ability to communicate and build good working relationships with your team.
- High operating standards.
- Minimum of 2 years Chef de Partie experience
- Must be available to work mid-week and weekends
- Pastry experience not essential but desirable