



**The Slieve Russell Hotel, Golf & Country Club
Ballyconnell
Co. Cavan**

Full Time Chef de Partie

The Slieve Russell Hotel is now inviting applications for the position of Chef De Partie. As Chef de Partie you will work on all sections in the main kitchen producing fine dining dishes.

This is a challenging role for the right candidates, who have an established career as a chef in the Hotel sector and is keen to progress their skills in a fast paced environment.

The successful candidate will be responsible for taking charge of a section of the kitchen and managing of Commis Chefs within that section. The ideal candidate will have a passion for food, an eagerness to learn, the ability to work as part of a team and lead by example.

Minimum requirements:

- Previous experience as a Chef de Partie in a similar environment
- Professional Chef Qualification, HACCAP Qualified
- Excellent Communication Skills, including fluency in English
- Proven ability to work under pressure
- Flexible with regards to working hours, weekend work will be required

For further details, please contact the Human Resources Department @ 049 9525130 or submit CV to hr@slieverussell.ie