



Waterville, County Kerry, Ireland

Chef de Partie

(Positions available from April – October annually)

The Chef de Partie (“CDP”) position at Hogs Head Golf Club is a wonderful opportunity to serve at one of the top private, resort golf clubs in the world. As part of our Food and Beverage department, the candidate will oversee and manage a specific section or station within the kitchen. This role is crucial in maintaining the efficiency and quality of food production in a Hogs Head Golf Club establishment. The (“CDP”) is responsible for various tasks related to their assigned station. This position will work closely with and report directly to the Executive Chef, Director of Food & Beverage and General Manager of Hogs Head Golf Club. The successful candidate MUST possess the service gene and DNA with sincere and genuine desire to provide the ultimate experience for all HHGC Members and Guests.

Facility Information

Hogs Head Golf Club was **“Built by Friends, for Friends, for Fun.”**

Hogs Head Golf Club has breath-taking vistas including the Finglas River flowing through the course, majestic cliff holes overlooking Ballinskelligs Bay and the seaside charm of Waterville village. Hogs Head Golf Club is an experience unlike any other. It is our personal, sincere and genuine attention to every detail that makes the impossible come to life, creating unique and long-lasting relationships along the way. Designed by legendary golf architect Robert Trent Jones Jr, Hogs Head is a private member's club situated just a mile from Waterville Golf Links on the Ring of Kerry. Named after a marine bearing point on the Ballinskelligs Bay, and completed in 2017, this spectacular layout was voted as the “Best New International Course” by Golf.com. Built on a majestic peninsula outside Waterville Village with stunning sea, mountain, river, and lake views, Hogs Head plays high above the ocean atop dramatic cliffs. It has many classic design features including a nod to Tillinghast's theory on a gentle opening hole, and a Biarritz green (but interestingly found on a par 5). But the most notable inclusion is the 13th - a clifftop par 3, with not one but two infinity greens. Owned and operated by Alvarez & Marsal, Inc., HHGC is not only one of the top club experiences in Ireland, but with a focus on providing an elite, championship golf experience coupled with superior lodging accommodations and service, it is becoming one of the most sought-after clubs in the world.
www.hogsheadgolfclub.com



ESSENTIAL DUTIES AND RESPONSIBILITIES include the following. Performs other duties as assigned by management.

- **Station Management:** Take charge of a specific section of the kitchen, such as the grill, sauté, pastry, or starter station. The Chef de Partie is responsible for all activities within their designated area.
- **Food Preparation:** Ensure that all dishes prepared within their station meet the established quality and presentation standards. This involves following recipes, using proper techniques, and paying attention to details.
- **Coordination with Sous Chef and Executive Chef:** Work closely with the Sous Chef and Executive Chef to execute the overall menu. Communicate effectively to ensure that each dish is prepared in a timely manner and meets the expectations of the kitchen's leadership.
- **Supervision of Station Staff:** Chef de Partie may supervise a team of commis chefs or other kitchen staff assigned to their station. This includes providing guidance, training, and support to maintain a smoothly operating team.
- **Quality Control:** Monitor and maintain the quality of ingredients and finished dishes within their station. Conduct regular inspections and tastings to ensure consistency.
- **Timing and Coordination:** Ensure that dishes from their station are prepared and timed to align with the overall flow of the kitchen. Coordination is essential to ensure that all components of a dish are ready simultaneously.
- **Inventory Management:** Keep track of inventory for ingredients used in their station and communicate with the kitchen management regarding stock levels. This includes reporting shortages and ensuring that ingredients are fresh and in proper condition.
- **Adherence to Health and Safety Standards:** Implement and enforce health and safety protocols within their station. This includes maintaining cleanliness, proper food handling practices, and compliance with hygiene standards.

- **Training and Development:** Train and mentor junior staff members assigned to their station. Share culinary knowledge, techniques, and best practices to foster skill development and maintain consistent quality.
- **Problem Solving:** Address and resolve issues that may arise within their station, such as equipment malfunctions, ingredient shortages, or miscommunications. Chef de Partie should be capable of making quick decisions to keep the kitchen running smoothly.
- **Creativity and Innovation:** Contribute ideas for improvements to dishes, techniques, or overall kitchen operations. Chef de Partie may have the opportunity to showcase creativity within their assigned station.
- **Communication:** Maintain open and clear communication with other chefs, kitchen staff, and servers. Effective communication ensures a cohesive and well-coordinated kitchen operation.

QUALIFICATIONS:

To perform this job successfully, an individual must be able to perform each essential duty satisfactorily. The requirements listed below are representative of the knowledge, skill, and/or ability required. Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions.

EDUCATION and/or EXPERIENCE:

- Previous experience in kitchens of a Food & Beverage outlets essential.
- Current or completed study of a Bachelor's degree in hospitality or culinary arts a bonus.
- Demonstrate experience in improving guest satisfaction.
- Team orientated individual.

CRITICAL SKILLS & REQUIREMENTS:

- Excellent communication skills, verbal and written.
- Patient and friendly with demonstrated experience in problem solving.
- Professional and outgoing personality.
- Able to work effectively with and present information to other department heads, staff and vendors.
- Must be available to work evenings, weekends and holidays

PHYSICAL DEMANDS:

- Must frequently lift and/or move up to 50 pounds.
- Specific vision abilities required by this job include close vision, distance vision, colour vision, peripheral vision, and depth perception.
- Occasionally required to walk or move to various locations within the property; climb or balance; stoop, kneel, crouch, or crawl; and taste or smell.
- A noise level in the work environment is usually quiet.
- Schedule must be flexible to include weekends and holidays.

COMPENSATION & BENEFITS This is a fixed-term position (April – October). Work – Life balance is important at Hogs Head Golf Club

- Remuneration DOE
- Staff accommodation can be provided
- Gratuities
- Regular Activities and gatherings for all teams across HHGC
- Wellness at work events
- Refer a friend scheme
- Continual training and development
- Goal orientated career growth
- Staff uniforms
- Playing privileges
- Bike to work scheme
- End of year recognition party
- Social events and activities
- Meals while on duty

INSTRUCTIONS ON HOW TO APPLY:

Preparing a thoughtful letter of interest and alignment with the above noted expectations and requirements is necessary.

Your letter should be addressed to Michelle O'Sullivan, HR Manager, and clearly articulate why you want to be considered for this position.

Please send via email to: careers@hogsheadgolfclub.com; **No Phone calls please.**

Expressions of interest should be conveyed no later than 5pm on March 31st 2026.