Cook

Shawarma Street

Job ID
40714

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LOCATION	DATE POSTED	EXPIRY DATE
102 Tillson Avenue, Tillsonburg, ON| Ontario	29-07-2026	25-01-2027

TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD 22	2 years to less than 3 years	Secondary (high) school graduation certificate

Job Details

Shawarma Street is a quick-service restaurant specializing in authentic Middle Eastern cuisine. We take pride in preparing fresh, high-quality meals using traditional cooking methods. Unlike many restaurants, all of our signature sauces, marinades, spice blends, and seasonings are prepared fresh in-house using carefully selected ingredients. We do not rely on frozen or pre-prepared sauces, allowing us to maintain the authentic flavours and quality our customers expect.
We are seeking an experienced Cook to join our team and assist in preparing authentic Middle Eastern cuisine while maintaining the highest standards of food quality, consistency, and food safety.

Job Description

• Prepare and cook a variety of authentic Middle Eastern dishes, including shawarma, grilled meats, wraps, rice dishes, salads, appetizers, and side dishes.
• Prepare complete meals and individual food items according to standardized recipes and customer orders.
• Prepare fresh sauces, marinades, spice blends, and seasonings from scratch using fresh ingredients in accordance with the restaurant's established recipes and quality standards.
• Measure, mix, and prepare herbs, spices, and seasonings to ensure consistency in flavour, texture, and presentation.
• Marinate meats and prepare ingredients using traditional preparation methods.
• Operate grills, rotisserie equipment, ovens, fryers, and other commercial kitchen equipment safely and efficiently

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