COOK 2021 NOC 63200

Shawarma Byte

Job ID
41605

VIEW THIS JOB ONLINE: https://www.firstnationsjob.com/jobs/41605

LOCATION	DATE POSTED	EXPIRY DATE	
4750 BANK STREET, OTTAWA, ON| Ontario	12-11-2026	11-05-2027	
TYPE OF JOB	**SALARY**	**MIN. EXPERIENCE**	**MIN. EDUCATION**
Full Time	CAD 26	1 year to less than 2 years	Secondary (high) school graduation certificate

Job Details

A family-owned restaurant specialized in Shawarma and other Lebanese food, serving clients in Ottawa and Gloucester regions, is looking for two cooks for its location on 4750 Bank St. in Ottawa, Ontario, to work on a full-time, non-seasonal, /2/TWO years' term contract for $26/h.

Secondary school or equivalent experience is required with 1 to 2 years of hands-on cooking experience in a restaurant, café, or food-service kitchen, or comparable culinary training. Comfort working with knives, hot surfaces, and a rotisserie or grill

Ability to stand for extended periods and lift up to 20 kg . Availability for shifts that include evenings and weekends.

It would be an asset if the worker has some experience preparing Middle Eastern or Mediterranean dishes such as shawarma, falafel, or fresh sauces. Is Comfort working a high-volume lunch rush while keeping ticket times short. And has experience training or guiding newer team members through kitchen routines.

The employee shall get 10 days or 4% vacation per year.

Job Description

The job description shall include without being limited to:

* Operate the shawarma rotisserie and grill station, cooking meats and proteins to order and to house standard.
* Prepare fresh ingredients daily — chop vegetables, mix marinades, portion sauces, and build wraps and platters.
* Keep your station clean, organized, and sanitized before, during, and after service.
* Follow food safety and hygiene standards, including temperature checks, labelling, and stock rotation.
* Manage prep lists and ingredient levels so the line stays stocked through peak hours.
* Coordinate with the front counter team to time orders and keep service moving.
* Prepare and cook complete meals or individual dishes and foods.
* Inspect kitchens and food service areas.
* Train staff in preparation, cooking and handling of food.
* Supervise kitchen staff and helpers.
* Maintain inventory and records of food, supplies and equipment.
* Clean kitchen and work areas.
* Manage kitchen operations

Downloaded from firstnationsjob.com on 13-11-2026