



Line Cook - NOC 63200

Description

We are looking for passionate and dedicated Line Cooks to join our team at Sultan's Shawarma. As a Line Cook, you will play a key role in our kitchen, working alongside our culinary team to prepare and present delicious Middle Eastern dishes that keep our customers coming back. If you have a passion for food and enjoy working in a fast-paced environment, we would love to hear from you!

Duties

- Meal Preparation: Prepare and cook entire meals or individual dishes and ingredients according to our recipes and standards.
- Kitchen Management: Organize and oversee the schedule of kitchen assistants to ensure smooth operation during all shifts.
- Operational Supervision: Supervise the day-to-day operations of the kitchen, ensuring all tasks are completed on time and to the highest standards.
- Inventory Management: Manage inventory levels and maintain detailed records of food, materials, and kitchen equipment.
- Cleanliness and Hygiene: Ensure the kitchen and all workspaces are kept clean and meet all health and safety regulations.

Qualification

- Experience is not required but is considered as an asset

Closing Date

September 1, 2025

Categories

Services

Employer

Sultan's Shawarma

Location

Downtown

Address

540 Ellice Ave
Winnipeg, R3B 1Z4

Job Type

Permanent

Education Level

High School

Email

raadkimes@gmail.com

- Strong understanding of cooking methods, ingredients, equipment, and procedures.
- Ability to work efficiently and calmly under pressure.
- Excellent organizational and time management skills.
- Strong communication skills and the ability to work well in a team.
- Flexibility to work evenings, weekends, and holidays as needed.
- A commitment to maintaining a clean and safe workspace.