



Shawarma Specialist Chef

Posted by Alpha's Shawarma

Posting Date : 25-Feb-2026

Closing Date : 24-Aug-2026

Location : Toronto

Salary : \$35 Per Hour

Job Requirements

- **Education:** No need
- **Language:** English
- **Years of Experience:** 5 years
- **Vacancy:** 3
- **Job Type:** Full Time
- **Job id:** ABOJ7239998

Job Description:

Specialist Shawarma Chef (3 Vacancies)

Employer: Alpha's Shawarma

Toronto, Ontario

On-site Position

Position Overview

Alpha's Shawarma is seeking three (3) experienced Specialist Shawarma Chefs with extensive expertise in Mediterranean and Halal cuisine. The successful candidates will be responsible for overseeing food preparation operations, supervising kitchen staff, developing recipes, and ensuring the highest quality standards in a high-volume restaurant environment.

This is a full-time, on-site position requiring advanced culinary skills and leadership experience.

Wage and Employment Terms

- **Wage:** \$35.00 per hour
 - **Hours:** 40 hours per week
 - **Employment Type:** Full-time, Term or Contract
 - **Start Date:** As soon as possible
 - **Schedule:** Early mornings, mornings, days, evenings, nights, weekends, and shift work
 - **Benefits:** Performance-based bonus and gratuities
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Work Location

All duties must be performed on-site at the restaurant location in Toronto, Ontario. Remote work is not available.

Language

English

Education

No formal degree required; however, extensive professional experience in Mediterranean and Halal cuisine is mandatory.

Experience

Minimum **5 years of professional experience** as a chef specializing in Mediterranean and Halal cuisine in a commercial restaurant setting is required.

Key Responsibilities

- Plan, organize, and direct food preparation and cooking activities
- Develop and standardize recipes specific to Mediterranean and Halal shawarma cuisine
- Supervise and coordinate activities of sous-chefs, specialist chefs, cooks, and kitchen staff (5–10 employees)
- Train staff in food preparation, cooking techniques, food safety, and presentation standards
- Ensure compliance with food safety and sanitation regulations

- Estimate food requirements and control food and labour costs
 - Maintain inventory and procurement of kitchen supplies
 - Analyze operating costs and adjust production methods accordingly
 - Prepare and cook complex specialty dishes on a regular basis
 - Ensure consistency, quality, and presentation standards
 - Prepare meals for customers with dietary restrictions and food allergies
 - Demonstrate advanced cooking techniques and proper use of specialized equipment
 - Participate in recruitment and hiring of kitchen staff
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Credentials

- Valid Safe Food Handling Certificate required
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Specialization

- Mediterranean cuisine
- Halal meat preparation
- Shawarma and specialty grilled meats

- Sauces, marinades, and traditional stock preparation
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Work Environment

- Fast-paced, high-volume restaurant
 - Hot and noisy environment
 - Physically demanding
 - Standing for extended periods
 - Ability to lift between 45–60 kg
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Security Requirement

Criminal record check required

Personal Attributes

- Strong leadership and supervisory skills
- Excellent organizational and communication abilities
- Initiative and ability to work under pressure

- Reliability and team-oriented approach
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How to Apply

Candidates who wish to apply are encouraged to send their resume to:

info@alphasshawarma.ca

Employment Equity Statement

Alpha's Shawarma promotes equal employment opportunities for all applicants, including persons with disabilities, newcomers and refugees, youth, Veterans, Indigenous persons, mature workers, and members of visible minorities.

Only those selected for an interview will be contacted

To apply for this job vacancy, please send your resume along with a cover letter and a reference letter from your previous employer to the following email: info@alphasshawarma.ca

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