



## Job Title: Kitchen Porter

Would you like to join a world-class culinary destination?  
Are you enthusiastic about foraging, farming, and cooking with live fire? **If your answer is “YES”, then The Inn at Bay Fortune might be the right fit for you!**

The Inn at Bay Fortune is among the top 100 best restaurants in Canada. Under the direction of Chef Michael Smith and Chastity Smith, we offer a five-star inn and dining room seating up to 86 guests at our nightly *FireWorks Feast* from May to October. Our ingredients are sourced from our on-site culinary farm and other local producers. Together with our farm, we create a ten-course, live-fire-cooked, Island focused experience.

### Even more perks to ponder...

- Spend your down time exploring our beautiful Island. Try lobster fishing, oyster fishing, or bluefin tuna fishing!
- Join a close-knit community of like-minded individuals passionate about local food, regenerative agriculture, and five-star hospitality.
- Ongoing training, mentorship, and support.
- Mid-and end-of-season reviews.

### The finer details

- **NOC Code:** 65201
- **Job Location:** Fortune, Prince Edward Island
- **Work Conditions:** Busy kitchen environment, banquet-style service, outdoor cooking stations and culinary venues.
- **Work Term:** Part-time seasonal (May-October)
- **Schedule:** Approximately 8-hour shifts, 25 hours per week, with paid breaks.
- **Starting Salary:** \$16.25-\$18.25 per hour, based on experience
- **Benefits:** 4% vacation pay. Complimentary staff meals every morning and afternoon during your working hours. Compensation for the purchase of non-slip shoes, which are a requirement of the job, up to \$50.00 every two years.

### Responsibilities

Reporting to the Culinary Director and Sous Chefs, you will:

1. Wash a variety of dishes according to special instruction and in accordance with Prince Edward Island's food safety and regulatory standards. These dishes will include cast iron pans, wooden cutting boards, coffee cups, and silverware.
2. Keep kitchen workstations tidy during and after operation, including garbage disposal, packing up cooking oils & fats, and carrying empty bottles away from the dining room.
3. Act and communicate with staff and guests in keeping with the Inn at Bay Fortune's five-star hospitality expectations.
4. Sort laundry and carry it to the Housekeeping department to be washed.
5. Wash, shuck, and/or garnish oysters during the nightly Oyster Hour.
6. Maintain a tally of oysters consumed each day.

7. Prepare and take down the Oyster Bar each evening, including moving the oysters, caviar, ice, and other supplies between the kitchen and the Oyster Bar.

## Qualifications

### *Education & Experience*

- Experience working in restaurant kitchens is an asset.
- On-the-job training will be provided.

### *Skills/Success Factors*

1. Professional communication skills; communicates when in need of assistance.
2. Must display a friendly demeanour and a team player attitude.
3. Must demonstrate an eagerness to learn and to work hard.
4. Punctual; communicates appropriately with supervisor if absent or arriving late for a shift.
5. Ability to take direction and work with others.
6. Able and willing to perform repetitive tasks such as washing dishes.
7. Ability to stand and walk for long periods; heavy lifting may be required at times.
8. Comfortable working outdoors.

## How to Apply

Please send your resume and cover letter by email to [careers@innatbayfortune.com](mailto:careers@innatbayfortune.com).

Our Recruitment team reviews each application carefully, and we will reach out to you by phone or email within 10 business days if we are interested in your application.

## Diversity, Equity, Inclusion, and Accommodation

The Inns at Bay Fortune and Fortune Bridge are committed to fostering an inclusive workplace where everyone is treated with respect and dignity. We hire the most qualified candidates regardless of race, creed, colour, age, sex, national or ethnic origin, religion, sexual orientation, gender identity or expression, marital status, disability, or other characteristics.

If you require accommodation for any part of this hiring process, please send your **confidential** request to the email above.

***Thank you for considering this opportunity, we'd love to receive your application!***