



THE INN
AT BAY FORTUNE
PRINCE EDWARD ISLAND • CANADA



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Fortune, Prince Edward Island C0A 2B0, Canada
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<https://innatbayfortune.com/>

Job Title: Pastry Cook

Would you like to join a world-class culinary destination?

Are you enthusiastic about foraging, farming, and cooking with local ingredients?

If your answer is "YES", then The Inn at Bay Fortune might be the right fit for you!

Experience the charm and beauty of living in rural Prince Edward Island. Our red sand beaches, close-knit communities, and delicious local food make our Island an ideal destination to call "home".

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.
- Training manuals, recipes, and learning outcomes to follow.
- Ongoing training, mentorship, and support.
- Mid-and end-of-season reviews.

The finer details

- **NOC Code:** 63200
- **Job Location:** Fortune, Prince Edward Island
- **Work Conditions:** Busy kitchen environment, banquet-style service, small culinary farm, indoor and outdoor cooking stations and culinary venues.
- **Work Term:** Full-time seasonal (May-October)
- **Schedule:** 48 hours per week, 4-5 days per week, with paid breaks.
- **Starting Salary:** \$18.50 per hour.
- **Health Benefits:** 50% employer paid: Life Insurance, Health Insurance, Extended Health Insurance, Dental & Vision Care, available after your first season of employment.
- **Other 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, Pastry Chef, and Pastry Sous Chef, you will:

1. Set up workstations with all needed ingredients and cooking equipment and prepare ingredients to use in cooking (chopping and peeling fruits and vegetables, preparing doughs, etc.).
2. Prepare and maintain various woods needed for a cook station fire.
3. Prepare a wide variety of goods such as cakes, cookies, breads, and pastries using various utensils and equipment, including over open fires, using cast iron pans, ovens, etc.
4. Ensure constant compliance with Prince Edward Island's restaurant health and safety regulations and The Inn at Bay Fortune's Standard Operating Procedures, including proper food handling and storage practices.

5. Dress the dishes and baked goods before they are served to ensure five-star presentation.
6. Collaborate with the Pastry Kitchen team to ensure daily departmental tasks are completed as scheduled.
7. Act and communicate with staff and guests in keeping with The Inn at Bay Fortune's five-star hospitality expectations; perform job functions with a sense of urgency and focus.

Qualifications

Education

- High school diploma or equivalent.
- Food safety certification.
- Formal post-secondary culinary or pastry education is an asset.
- WHMIS and First Aid certifications are assets.

Experience

- Experience working in a restaurant kitchen, pastry kitchen, or bakery.
- Experience working at one of Canada's Top 100 Best Restaurants 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. Highly adaptable to respond to changes in the weather, service programming, and the guests' dietary needs.
4. Must demonstrate an eagerness to learn and work hard.
5. Punctual; communicates appropriately with supervisor if absent or arriving late for a shift.
6. Strong organizational capabilities, time management skills, and attention to detail.
7. Knowledge of and compliance with provincial health and safety requirements for a restaurant kitchen, including safe food handling and storage.
8. Knowledge and understanding of kitchen tools and equipment.
9. Ability to stand and walk for long periods; heavy lifting may be required at times.
10. Comfortable working outdoors and in the summer heat.

How to Apply

Please send your resume and cover letter by email to 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!