

## Job Title: Cook

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

Are you enthusiastic about live-fire cooking?

**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 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 sea kayaking, lobster fishing, and experiencing our warm, sandy beaches!
- Join a close-knit community of like-minded individuals passionate about local food and five-star hospitality.
- An unparalleled hands-on learning experience, allowing you to grow or diversify your culinary expertise.
- 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 culinary venues.
- **Work Term:** Full-time seasonal (May-October 2025)
- **Schedule:** Morning, day, or evening shifts, approximately 10-12 hours per day, 4 days per week, with paid breaks.
- **Starting Salary:** \$20.00 per hour, or based on experience.
- **Health Benefits:** 50% employer paid: Life Insurance, Health Insurance, AD&D, Critical Illness, Extended Health Insurance, Dental & Vision Care, available after your first season of employment.
- **Other Benefits:** 4% vacation pay. Complimentary staff meals every afternoon during your working hours.

## Responsibilities

Reporting to the Head Chef and Sous Chefs, you will:

1. Set up workstations with all needed ingredients and cooking equipment and prepare ingredients to use in cooking (chopping and peeling vegetables, cutting meat, etc.).
2. Prepare and maintain various woods needed for a cook station fire.
3. Cook food using various utensils and grills, including over open fires, using cast iron pans, etc.

4. Ensure constant compliance with local restaurant health and safety regulations and The Inn at Bay Fortune's Standard Operating Procedures, including proper food handling and storage techniques.
5. Dress the dishes before they are served to ensure proper presentation.
6. Collaborate with the Kitchen team members to ensure daily departmental tasks are completed.

## Qualifications

### Education

- High school diploma or equivalent.
- Food safety certification.
- Formal post-secondary culinary education is an asset.
- WHMIS certification is an asset.

### Experience

- Experience working in a restaurant kitchen.
- On-the-job training will be provided.

### Skills/Success Factors

The ideal Cook...

- Understands food allergies, dietary restrictions, and how they impact a restaurant.
- Is knowledgeable of, and familiar with, a variety of cooking techniques and culinary equipment.
- Is knowledgeable of, and familiar with, general health and safety requirements for a restaurant kitchen, including safe food handling and storage.
- Understands general restaurant health and safety regulations.
- Is organized, punctual, and adaptable to changes in service programming.
- Displays a friendly demeanour and a team player attitude.
- Works well under pressure and maintains a positive demeanour.
- Demonstrates an eagerness to learn and work hard.
- Is able to stand and walk for long periods, and can lift heavy objects when required.
- Is 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 will begin reviewing applications in mid-January, 2025. We review each application carefully, and we will reach out to you by phone or email if we are interested in your application.

## Diversity, Equity, Inclusion, and Accommodation

The Inn at Bay Fortune is 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!**