

Job Title: Food Runner

Would you like to join a world-class culinary destination? Are you eager to work in tourism & hospitality? 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 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...

- An unparalleled learning opportunity, allowing you to grow your experience working in tourism & 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, dining room seating up to 50 guests for breakfast.
- Work Term: Part-time seasonal (May-October 2025)
- **Schedule:** Morning shifts, approximately 4 hours per shift, 3-5 shifts per week, with paid breaks.
- Starting Salary: \$16.50-\$20.00 per hour, based on experience.
- **Benefits:** 4% vacation pay. Complimentary staff meals every afternoon during your working hours.

Responsibilities

Reporting to the Front of House Managers and the Breakfast Lead, you will:

- 1. Prepare and set the dining room prior to the guests' arrival.
- 2. Pour water at the tables before the guests' arrival and throughout service.
- 3. Carry plates from the Kitchen areas to the dining tables.
- 4. Assist the Breakfast Servers with coffee and tea prep.
- 5. Clear tables as a team and reset the dining room at the end of service.
- 6. Clear tables efficiently as part of a team and re-set the tables for evening service.
- 7. Sweep and mop the floors in the dining room and the Service Station.

Qualifications

Education & Experience

- Experience working in restaurants as a busser, polisher, or host is an asset.
- On-the-job training will be provided.



Skills/Success Factors

The ideal Food Runner...

- Communicates with others in a positive and professional manner.
- Is punctual, efficient, and demonstrates an eagerness to learn and work hard.
- Can follow a checklist, take direction from supervisors, and collaborate with team members to accomplish tasks.
- Is comfortable performing repetitive tasks such as polishing glassware.
- Is able to stand and walk for long periods, and can carry multiple plates of food.
- Is comfortable working outdoors.

How to Apply

Please send your resume and cover letter by email to <u>careers@innatbayfortune.com</u>.

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!