

Job Title: Kitchen Porter

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...

- 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 experience working in tourism & hospitality.
- Ongoing training, mentorship, and support.
- Mid-and end-of-season reviews.

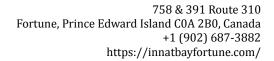
The finer details

- **NOC Code:** 65201
- **Job Location:** Fortune, Prince Edward Island
- **Work Conditions:** Busy kitchen environment, banquet-style service, small culinary farm, indoor and outdoor culinary venues.
- Work Term: Full-time seasonal (May-October 2025)
- **Schedule:** Day or evening shifts, approximately 8 hours per day, 5 days per week, with paid breaks.
- **Starting Salary**: \$16.50-\$20.00 per hour, 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. Wash a variety of dishes according to our Standard Operating Procedures and local restaurant food safety regulations. 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. Collaborate with other team members to ensure daily checklists are completed on-time.
- 4. Sort laundry and carry it to the Housekeeping department to be washed.
- 5. Wash, shuck, and/or garnish oysters at our evening Oyster Bar.





- 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.
- WHMIS certification is an asset.
- On-the-job training will be provided.

Skills/Success Factors

The ideal Kitchen Porter...

- Communicates with others in a positive and professional manner.
- Is punctual 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 washing dishes.
- Is able to stand and walk for long periods, and can lift heavy objects.
- Is comfortable working outdoors.

How to Apply

Please send your resume and cover letter by email to <are ers@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!