

## Job Title: Pastry Chef

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:** 62200
- **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-November 2025)
- **Schedule:** Morning, day, or evening shifts, approximately 10-12 hours per day, 4 days per week, with paid breaks.
- **Starting Salary:** \$1,100.00 per week, 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. Access to our Education Fund, up to \$1,500.00 per year for approved education and training.

## Responsibilities

Reporting to the Chef Proprietor, you will:

1. Manage the 5-6-person Baking and Pastry department, including tasks such as: onboarding and training employees, performance feedback, conflict resolution, team-building activities, processing time-off requests, and managing schedules.

2. Ensure departmental compliance to our Company-wide policies and five-star hospitality standards.
3. Inspect work areas, supplies, ingredients, and cooking equipment to ensure constant conformance to local food safety and regulatory standards and the Company's Standard Operating Procedures.
4. Complete daily par list and line checks.
5. Develop new recipes and techniques using farmed and foraged ingredients from Prince Edward Island and our culinary farm. Use fire wherever the recipe would benefit.
6. Exhibit exceptional time management skills to format recipes for the Pastry Cooks during your designated work hours.
7. Guide and inspire the team with positivity, focus, attention to detail, and a sense of urgency through leading by example.
8. Ensure timeliness, five-star quality and presentation before dishes are served.

## Qualifications

### *Education*

- Post-secondary education in culinary or pastry arts.
- Food Safety certification.
- Standard First Aid and Mental Health First Aid certifications, if not already obtained, will be provided by the Company.
- Leadership training is an asset.

### *Experience*

The following experience can be combined or separate roles:

- 3 years' experience working in a pastry kitchen.
- 1 year of experience working as a Pastry Chef, Pastry Sous Chef, or similar role.

### *Skills/Success Factors*

The ideal Pastry Chef...

- Possesses an excellent knowledge of pastry & baking recipes, techniques, and various culinary styles.
- Understands and complies with local health and safety requirements for a pastry kitchen.
- Is a critical thinker and does not present a problem without a solution.
- Takes initiative; spearheads issues and projects with a sense of urgency and an open mind.
- Is comfortable with creating new, innovative recipes, yet can strictly follow a menu plan.
- Is comfortable delegating tasks, training others on culinary techniques, and giving directives; collaborates and communicates effectively with team members.
- Works well under pressure and adapts with ease to changes in service programming and the guests' dietary needs.
- Maintains confidentiality and embodies our corporate values.
- Is self-motivated and manages own work schedule.
- Possesses excellent organizational, attention to detail, and time management skills.
- Exhibits a strong professional and positive attitude consistent with the standards of a world-class hospitality business.
- Demonstrates a willingness to learn & improve.
- Able to stand and walk for long periods; comfortable lifting heavy objects when required.
- Is comfortable working outdoors.



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## 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!***