

Job Title: Pastry Sous Chef

Are you a creative pastry genius who loves working with unique fresh ingredients?
Would you like to join a world-class culinary destination?

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

Nestled along the Fortune River in rural Prince Edward Island, The Inn at Bay Fortune offers an unparalleled, five-star culinary experience from May to November, featuring ingredients from our on-site culinary farm and prepared over live fire. We are home to a beautiful bright pastry kitchen whose vegetable forward desserts steal the show every evening during our 68-seat *FireWorks Feast*. Our Pastry Sous Chef works alongside our mighty team of artisan bread bakers and Pastry Cooks to create world-class, meticulously-executed baked goods and breakfast treats inspired by the vegetables from our culinary farm and the foraged harvest around us.

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-\$1,150.00 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 Pastry Chef, you will:

1. Collaborate with The Inn at Bay Fortune Leadership Team, Fire Brigade and Senior Chefs to ensure a seamless service experience.

2. Be comfortable harvesting product from the Culinary Farm, participating in daily Farm projects or foraging missions and other duties as needed outside the Pastry Kitchen.
3. Be familiar with accommodating allergy and dietary restrictions for all guests.
4. Design room treats, Inn-room dining menus, and special occasion cakes, including a small number of weddings.
5. 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; keep work areas in pristine, clean condition.
6. Complete daily par list and line checks.
7. Help 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.
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.

Experience

- 4 years' experience working in a pastry kitchen.
- Experience working in a restaurant with an attached hotel is an asset.
- Experience working in fine dining is an asset.
- Experience working in a banquet-style restaurant is an asset.

Skills/Success Factors

The ideal Pastry Sous 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.
- Works well under pressure and adapts with ease to changes in service programming and the guests' dietary needs.
- 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.
- Is able to stand and walk for long periods; comfortable lifting heavy objects when required.
- Is comfortable working outdoors.

How to Apply

Please send your resume and cover letter by email to careers@innatbayfortune.com.

Our Recruitment team reviews each application carefully. We will reach out to you by phone or email if we are interested in moving forward.



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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!