

## **Job Title: Artisan Baker**

Are you a creative bread master who's ready to experiment with unique fresh ingredients? Would you like to join a band of merry Bakers at 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 baking & pastry kitchen whose small-but-mighty team of Bakers churn out delightful baked goods to accompany our à la carte breakfast and nightly *FireWorks Feast*. Our Artisan Baker guides and inspires the team to elevate our baked goods by crafting whimsical recipes using locally farmed and foraged Prince Edward Island harvest.

## Job 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 2026)
- **Schedule:** Morning shifts, approximately 10 hours per day, 4 days per week, with paid breaks.
- **Starting Salary:** \$25.00 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 during your working hours. Two passes to the *FireWorks Feast* annually for you and a guest. Access to our Education Fund, up to \$1,500.00 per year, for approved education and training.

## Responsibilities

Reporting to the Pastry Chef and Head Chef, you will:

1. Implement the daily operation of the bread program at The Inn at Bay Fortune.
2. Assist the Pastry Chef with managing the 6-person Baking & Pastry department, including tasks such as: onboarding and training employees, performance feedback, conflict resolution, team-building activities, processing time-off requests, and managing schedules.
3. Collaborate with The Inn at Bay Fortune Leadership Team, Fire Brigade and Senior Chefs to ensure a seamless service experience.
4. Harvest products from our Culinary Farm and participate in Farm projects or foraging missions.
5. Accommodate allergy and dietary restrictions for all guests.
6. Design room treats, Inn-room dining menus, and special occasion cakes.
7. Develop new recipes for baked goods using various cooking equipment and recipes using locally sourced ingredients wherever possible.
8. Guide and inspire the team with positivity, focus, attention to detail, and a sense of urgency through leading by example.
9. Maintain a clean and sanitized work environment; store food products and cooking equipment as per our local health & safety regulations.

## Qualifications

### Education

- Post-secondary education in pastry arts or a related program.
- Food Safety certification.
- Standard First Aid certification, 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 bakery or in a restaurant kitchen with baked goods.
- Experience working as a Lead Baker, Sous Chef, or similar role is an asset.

### Skills/Success Factors

The ideal Artisan Baker...

- Possesses a strong knowledge of baking recipes, techniques, and various culinary styles.
- Is familiar with local health and safety requirements for a pastry kitchen.
- Is a critical thinker, self-motivated, and takes initiative.
- Is comfortable delegating tasks, training others on culinary techniques, and giving directives.
- Works well under pressure and adapts with ease to changes in service programming and the guests' dietary requirements.
- 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.
- Is comfortable working alone during an early morning shift.
- 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 reviews each application carefully. We will reach out to you by phone or email if we are interested in moving forward.

## 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!***