

Job Title: Baker

Would you like to join a world-class culinary destination?

Are you ready to join a band of merry Bakers and Pastry Cooks?

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 October 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*. Under the direction of our team of expert chefs, prepare to immerse yourself in an exciting summer of learning and experimenting, both on our culinary farm and in the Bake Shop!

The finer details

- **NOC Code:** 63202
- **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 2026)
- **Schedule:** Morning shifts, approximately 10 hours per day, 4 days per week, with paid breaks.
- **Starting Salary:** \$21.00-\$23.00 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 day during your working hours. Two passes to the *FireWorks Feast* annually for you and a guest.

Responsibilities

Reporting to the Artisan Baker and the Pastry Chef, you will:

1. Prepare and bake bread for the daily breakfast and *FireWorks Feast* culinary programming using a variety of recipes, locally sourced ingredients, and cooking equipment.
2. Prepare and maintain various woods needed for a cook station fire.
3. Accommodate guests' dietary restrictions and work with the Artisan Baker to adjust recipes.
4. Collaborate with the Baking & Pastry team to complete daily checklists.
5. 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 Culinary Arts, Pastry Arts, or a related field.
- Valid Basic Food Safety certification, if not already obtained, will be provided by the Company.

Experience

- 1 year of experience working in a bakery or in a restaurant kitchen with baked goods.
- Experience working in a fine dining establishment is an asset.
- On-the-job training will be provided.

Skills/Success Factors

The ideal Baker...

- Understands food allergies, dietary restrictions, and how they impact a restaurant.
- Knows a variety of baking techniques and culinary equipment.
- Knows general health and safety requirements for a restaurant kitchen, including safe food handling and storage.
- Is organized, punctual, and adaptable when changes in service programming are required.
- Possesses a friendly demeanour and a team player attitude.
- Demonstrates an eagerness to learn and work hard.
- Is able to stand and walk for long periods, and can lift heavy objects.
- Is comfortable working alone during an early morning baking shift.
- Is comfortable working outdoors for culinary farm projects.

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.

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!