

## Job Title: Experienced Cook

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

Are you a culinary genius who's interested in working with live fire?

**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, featuring live-fire-cooked ingredients from our on-site regenerative culinary farm and the foraged harvest around us. Seating up to 68 guests per night until mid-October, our iconic *FireWorks Feast* is a spectacular showcase of our Kitchen's incredible culinary skill, hard work, and creativity, directed by Chef Michael Smith.

## Job details

- **NOC Code:** 63200
- **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:** Day or evening shifts, approximately 10 hours per day, 4 days per week, with paid breaks.
- **Starting Salary:** \$21.00-\$23.00 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 every day during your working hours. Two passes to the *FireWorks Feast* annually for you and a guest.

## Responsibilities

Reporting to the Head Chef and Sous Chefs, you will:

1. Prepare the ingredients and cooking equipment needed for your station in the *FireWorks Feast*.
2. Prepare and maintain various woods needed for a cook station fire.
3. Cook and plate the dishes in front of the guests and converse with them when they have questions.
4. Collaborate with the Kitchen team to complete daily checklists.
5. Assist the Front of House with running plates as needed.
6. 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 or a similar program.
- Food safety certification.
- WHMIS certification is an asset.

## Experience

- 3 years of experience working in a restaurant kitchen as a cook.
- Experience working in a fine dining restaurant is an asset.
- On-the-job training will be provided.

## Skills/Success Factors

The ideal Cook...

- Understands food allergies, dietary restrictions, and how they impact a restaurant.
- Knows a variety of cooking techniques and culinary equipment.
- Understands the Canadian health and safety regulations for a restaurant kitchen.
- Is organized, punctual, and adaptable when changes in service programming are needed.
- Possesses a friendly demeanour and a team player attitude.
- Works well under pressure.
- 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 outdoors for culinary farm projects and at outdoor cook stations.

## 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, 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!***