

Job Title: Kitchen Porter

Are you looking for an engaging role in a restaurant kitchen?

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!

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 68 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.

Job details

- **NOC Code:** 65201
- **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 8 hours per day, 5 days per week, with paid breaks.
- **Starting Salary:** \$20.00 per hour.
- **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. Wash a variety of dishes such as cast iron pans, wooden cutting boards, coffee cups, and silverware.
2. Keep kitchen workstations sanitized and tidy during and after operation, including disposing of garbage, collecting dirty linens, and cleaning the floors and walls in the Kitchen.
3. Collaborate with the Kitchen team to complete daily checklists.
4. Wash, shuck, and/or garnish oysters at our evening Oyster Bar and interact with guests.

Qualifications

Education & Experience

- Experience working in restaurant kitchens is an asset.
- WHMIS certification is an asset.
- On-the-job training will be provided.

Skills/Success Factors

The ideal Kitchen Porter...

- Communicates with others in a positive and professional manner.
- Is punctual and demonstrates an eagerness to learn and work hard.
- Can follow a checklist, take direction from supervisors, and collaborate with team members to accomplish tasks.
- Is comfortable performing repetitive tasks such as washing dishes.
- Is able to stand and walk for long periods and can lift heavy objects.
- Is comfortable working outdoors.

How to Apply

Please send your resume by email to 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!