

Job Title: Pastry Cook

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

Are you seeking a collaborative kitchen to improve your pastry expertise?

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*. Join our team of mighty Pastry Cooks and artisan bread bakers 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.

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-October 2026)
- **Schedule:** Day or evening shifts, approximately 10 hours per day, 4 days per week, with paid breaks.
- **Starting Salary:** \$21.00 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 Pastry Chef, you will:

1. Prepare the ingredients and cooking equipment needed for your station.
2. Craft delicate pastries for our breakfast and *FireWorks Feast* services using locally sourced ingredients.
3. Harvest products from the Culinary Farm, participate in regular Farm projects and foraging missions.
4. Accommodate guests' dietary restrictions and work with the Pastry Chef to adjust recipes where needed.
5. Prepare and maintain various woods needed for a cook station fire.
6. Cook and plate the dishes in front of the guests and converse with them when they have questions.
7. Collaborate with the Baking & Pastry team to complete daily checklists.
8. 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 field.
- Food Safety certification.

Experience

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

Skills/Success Factors

The ideal Pastry Cook...

- Understands food allergies, dietary restrictions, and how they impact a restaurant.
- Knows a variety of pastry techniques and culinary equipment.
- Understands the Canadian health and safety regulations for a restaurant kitchen.
- Is organized, punctual, and adaptable for when changes in service programming are needed.
- Demonstrates 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.

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!