



758 & 391 Route 310
Fortune, Prince Edward Island C0A 2B0, Canada
+1 (902) 687-3882
<https://innatbayfortune.com/>

Job Title: Pastry Chef

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

Are you ready to lead a band of merry 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 November, featuring ingredients from our on-site culinary farm and prepared over live fire. We are home to a beautiful bright pastry kitchen whose à la carte desserts steal the show every evening during our 68-seat *FireWorks Feast*. Our Pastry Chef guides and inspires our mighty team of Bakers and Pastry Cooks to create world-class, meticulously-executed baked goods and desserts featuring our locally farmed and foraged ingredients, no chocolate necessary.

Led by proprietors Chef Michael and Chastity Smith, *The Inn* is rooted in a shared vision of hospitality, design, and culinary excellence. Chastity has lovingly reimagined and redesigned every room and corner of the property to create a true sense of place, and together with Chef Michael, one of Canada's most beloved TV chefs, author and PEI's food ambassador, they've transformed this historic Inn into a destination where food, design, and Island culture come together in every detail.

Why join us

- ★ You'll be exposed to ongoing training (access to \$1,500 per year education fund), mentorship and support working with a close-knit community of like minded individuals passionate about local food and world-class hospitality
- ★ The Inn at Bay Fortune is the only Accommodation & Hospitality provider on PEI that is certified as *Rainbow Registered*
- ★ Our Pastry Chef will start at \$1,300 per week + 4% vacation pay
- ★ Spend your down time exploring our beautiful Island. Try sea kayaking, lobster fishing, and experience our warm, sandy beaches!
- ★ Cost shared employee health benefits plan
- ★ On-site, complimentary staff meals during working hours
- ★ Two passes annually to our *Fireworks Feast* for you and a guest

What to expect

- You will report to the Chef Proprietor and work collaboratively with our Head Chef
- You will oversee a 6 person Baking and Pastry team
- The position is full-time seasonal, we are open May 15 to October 10 (with the possibility of extension through Chefs Harvest which goes to November 7) where you will work 4 days on, 3 days off each week
- You will be supported by the rest of our leadership team, including the Proprietors, with On-the-job training being provided

What you'll do

- Set the creative direction for the baking and pastry departments, including onboarding and training employees, providing coaching, mentorship and performance feedback to team, conflict resolution, team-building activities, scheduling and adjudicating time-off requests
- Ensuring departmental compliance to our Company-wide policies and five-star hospitality standards
- Inspecting work areas, supplies, ingredients, and cooking equipment to ensure constant conformance to local food safety and regulatory standards and the Company's Standard Operating Procedures
- Completing daily par list and line checks
- Developing new recipes and techniques using farmed and foraged ingredients from Prince Edward Island and our culinary farm. Use fire wherever the recipe would benefit
- Exhibiting exceptional time management skills to format recipes for the Pastry Cooks and Bakers during your designated work hours
- Guiding and inspiring the team with positivity, focus, attention to detail, and a sense of urgency through leading by example
- Ensuring timeliness, five-star quality and presentation before dishes are served

What you'll bring

- A Post-secondary education in culinary or pastry arts
- 3 years' experience working in a pastry kitchen, with at least 1 year as a Pastry Chef, Pastry Sous Chef or equivalent
- Food Safety certification (if not already in possession, prior to starting employment)
- Standard First Aid and Mental Health First Aid certifications (if not already in possession, prior to starting employment)
- You are a critical thinker who focuses on finding solutions

What would set you apart

- You possess an excellent knowledge of pastry & baking recipes, techniques, and various culinary styles
- You understand and comply with local health and safety requirements for a pastry kitchen
- Demonstrates initiative; spearheading issues and projects with a sense of urgency and an open mind
- Comfortable with creating new, innovative recipes, yet can strictly follow a menu plan
- Comfortable delegating tasks, training others on culinary techniques, and giving directives; collaborates and communicates effectively with team members
- Works well under pressure and adapts with ease to changes in service programming and the guests' dietary needs
- Maintains confidentiality and embodies our corporate values
- Self-motivated and manages own work schedule
- Possess excellent organizational, attention to detail, and time management skills
- Exhibit a strong professional and positive attitude consistent with the standards of a world-class hospitality business
- Demonstrates a willingness to learn & improve



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- Able to stand and walk for long periods; comfortable lifting heavy objects when required
- Comfortable working outdoors

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!