



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

Pastry Chef - 2026 Season

The Inn at Bay Fortune

Are you a Pastry Chef with a passion for learning, creativity, and exceptional food? Join the team at The Inn at Bay Fortune and take your culinary career to the next level.

What Makes This Experience Unique

Farm-to-Table at Its Finest

Work with ingredients at their peak. Our on-site farm produces over 400 varieties of fruits, vegetables, and herbs—harvested daily and woven directly into our menus.

Live Fire Cooking

Step into the spotlight of our signature **Fireworks Feast**, where live-fire cooking is at the heart of an immersive, high-energy culinary experience.

Culinary Storytelling

Be part of something more than service. Each evening, guests embark on a multi-hour journey featuring farm education, outdoor tasting stations, and a refined five-course dinner—all brought to life through direct interaction with our culinary team.

Work Alongside a Culinary Icon

Collaborate daily with Michael Smith, who works side-by-side with the Fire Brigade, sharing his expertise and passion.

Why Join Us

- Be part of a close-knit, passionate team dedicated to local food and world-class hospitality
- Gain hands-on mentorship and meaningful learning opportunities, **\$1,500 per year Education Fund**
- Work with the only hospitality provider on PEI certified by Rainbow Registered
- Enjoy a balanced schedule: **4 days on, 3 days off**—perfect for exploring Prince Edward Island
- Take advantage of island life: sea kayaking, lobster fishing, and stunning beaches

We Offer:

- Competitive wages: **\$1,100 to \$1,300 per week**
- Cost-shared employee health benefits
- Complimentary staff meals during shifts
- Two annual passes to the Fireworks Feast (for you + a guest)

What to Expect

- Full-time seasonal role: **June 3 – October 10** (potential extension through early November)



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- Work closely with our Chef Proprietor, Head Chef and 6 person Baking & Pastry team
- Ongoing support and hands-on training from leadership, including ownership

What You Bring

- Pastry or Culinary Arts education (preferred)
- 3 years' experience working in a pastry kitchen, with at least 1 year as a Pastry Chef, Pastry Sous Chef or equivalent
- Strong organization, reliability, and a willingness to learn
- Food Safety certification (or willingness to obtain before starting)

If you're looking for more than just a kitchen job—if you want to be part of a culinary experience that blends food, fire, and storytelling—this is your opportunity.

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!