THE INN AT BAY FORTUNE
PRINCE EDWARD ISLAND • CANADA

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

Cook Opportunities – 2027 Season

The Inn at Bay Fortune

Are you a cook 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.

We are already planning for our 2027 season and invite motivated Cooks to become part of our renowned **Fire Brigade**—a team of talented culinary professionals from across Canada working together to create an unforgettable dining experience.

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
- 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
- Work in PEI's only kitchen to make Canada's Top 100 Restaurants list of 2026.
- Take advantage of island life: sea kayaking, lobster fishing, and stunning beaches

We Offer:

- Competitive wages: **$21.00 – $25.00/hour** (Plus Vacation Pay)
- Cost-shared employee health benefits
- Complimentary staff meals during shifts
- Two annual passes to the Fireworks Feast (for you + a guest)

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What to Expect

- Full-time seasonal role: **May 14, 2027 – October 9, 2027** (possibility to return for future seasons)
- Work closely with our Head Chef and a team of ~30 cooks
- Ongoing support and hands-on training from leadership, including ownership
- We are located rurally in Fortune Bay, PEI - access to reliable transportation recommended (staff accommodations are not provided)

What You Bring

- Culinary education (preferred)
- Previous kitchen experience
- 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.

*Please note: The Inn at Bay Fortune is located in a rural area of Eastern Prince Edward Island. Please note that we do **not** provide staff accommodation. Applicants should have reliable transportation and secure their own housing for the duration of employment.*

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!