THE INN AT BAY FORTUNE
PRINCE EDWARD ISLAND • CANADA

758 & 391 Route 310
Fortune, Prince Edward Island C0A 2B0, Canada
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https://innatbayfortune.com/

Kitchen Porter - 2027 Season

Join One of Canada's Top Culinary Destinations

Are you looking for an engaging role in a fast-paced, professional restaurant kitchen? Would you enjoy working alongside an award-winning culinary team while learning in one of Canada's most unique dining experiences?

If your answer is **YES**, we'd love to hear from you.

As some of our outstanding student team members prepare to return to school in late August, we are looking for enthusiastic individuals who are available to join our team as **Kitchen Porters through the remainder of our season and into the fall**. This is an excellent opportunity to gain valuable culinary experience in a supportive, team-focused environment.

The Inn at Bay Fortune, led by Chef Michael Smith and Chastity Smith, is recognized as one of Canada's premier culinary destinations, the only establishment on PEI to make Canada's Top 100 list. Each evening, we welcome guests to our signature **FireWorks Feast**—a five-course, live-fire dining experience celebrating the very best of Prince Edward Island. Our menus are built around ingredients harvested from our on-site culinary farm and sourced from exceptional local producers, creating an unforgettable farm-to-table experience.

Whether you're beginning your culinary journey or looking to be part of an exceptional team, you'll play an important role in delivering an unforgettable guest experience.

Why Join Our Team?

- We offer competitive wages: $18-21/hour + 4% Vacation Pay
- Work up to 40 hours per week, 8 hour day and evening shifts
- Full-time seasonal role: **May 14, 2027 – October 9, 2027** (estimated dates)
- Crew Chef that prepares complimentary breakfast and lunch daily for staff
- Two complimentary FireWorks Feast passes each season for you and a guest
- 50% employer-paid extended health benefits (Life, AD&D, Critical Illness, Extended Health, Dental & Vision) following your first completed season

What You'll Do

Reporting to the Head Chef and Sous Chefs, you will:

- Wash and sanitize kitchen equipment, cookware, dishes, utensils, and glassware.
- Maintain a clean, organized, and sanitary kitchen by cleaning workstations, floors, walls, disposing of waste, and managing soiled linens.

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- Support the culinary team by completing daily cleaning and operational checklists.
- Assist at our evening Oyster Bar by washing, shucking, and garnishing oysters while interacting with guests.
- Contribute to a positive, collaborative kitchen environment where everyone works together to deliver an exceptional dining experience.

What We're Looking For

- Previous experience in a restaurant kitchen is an asset but not required. (We provide training)
- WHMIS certification is considered an asset.
- A positive attitude, reliability, and willingness to learn.
- Ability to thrive in a fast-paced, team-oriented environment.

Working at The Inn at Bay Fortune is more than just a job—it's an opportunity to learn from talented culinary professionals, work in one of Canada's most celebrated restaurants, and become part of a team passionate about hospitality, local food, and creating unforgettable guest experiences.

If you're ready to be part of an exceptional team, we'd love to hear from you.