



Fogo Island Inn is an initiative of Shorefast, whose mission is to build cultural and economic resilience on Fogo Island and promote community well-being by building and sharing new models of economic development. By 'holding on and reaching out', Shorefast works with hospitality, art, technology, business, and design to enhance and share the natural assets of place.

The **Cook**, based at the Fogo Island Inn, will excel in a fast-paced and energetic environment. The **Cook** will be responsible for maintaining and enforcing menu standards set by Chef and Management Team.

General responsibilities

- Setup of station for service and cleaning of station and kitchen following end of service
- Maintain cleanliness and organization of kitchens and storage areas
- Maintains established quality and sanitation standards
- Respects and maintains the ingredients and tools which are provided
- Other responsibilities as necessary to enhance guest experience

The ideal candidate:

- Experience in various cooking roles
- Experience using cutting tools, cookware, bakeware
- Knowledge of various cooking procedures and methods (grilling, sous vide, baking, etc.)
- Ability to follow directed sanitation procedures
- Excellent physical condition and stamina (lift up to 40lbs)
- Formal culinary training is preferred

What we offer:

- An engaged, highly supportive and collaborative environment
- The opportunity to work and live in a thriving social entrepreneurship
- A commitment to recruiting, promoting, and training qualified individuals at all levels within the organization

To Apply:

Submit a cover letter & resume to careers@fogoislandinn.ca, subject line "**Cook**"

Deadline for Applications: **Until Filled.**

Questions about this position may be directed to: Tim Charles, timothycharles@fogoislandinn.ca

About Shorefast: www.shorefast.org | www.fogoislandinn.ca | www.fogoislandworkshops.ca

About Shorefast & Fogo Island: [Strange and Familiar](#)