

## ABOUT THE ROLE

**Title:** Cook

**Team:** Culinary

**Location:** Fogo Island, NL (on-site)

## WHO WE ARE

Fogo Island Inn is a 29-room luxury hotel, built on principles of sustainability and respect for nature and culture. The Inn is a community asset, owned by the charity [Shorefast](#), and 100 percent of operating surpluses are reinvested into Shorefast's work to secure a resilient future for Fogo Island.

Our work has garnered significant international interest including a feature on [60 Minutes](#) and in The New York Times' [52 Places for a Changed World](#). The mission of Shorefast is to build, learn, and share economic development practices that catalyse the assets of local places, starting with Fogo Island.

Learn more about us: [fogoislandinn.ca](http://fogoislandinn.ca)

## THE OPPORTUNITY

We are looking for a with expertise in utilizing cutting tools, cookware, bakeware, and a deep understanding of diverse cooking techniques such as grilling, sous vide, baking, and more. The Cook will focus on setting station for service and cleaning station and kitchen following end of service. Reporting to the Executive Chef, this position will be responsible for adherence to established quality and sanitation standards.

## WHAT YOU'LL DO

- Maintain cleanliness and organization of kitchens and storage areas
- Respects and maintains the ingredients and tools which are provided
- Other responsibilities as necessary to enhance the guest experience

## QUALIFICATIONS AND EXPERIENCE

- Experience in various cooking roles
- Excellent physical condition and stamina (lift up to 40lbs)
- Formal culinary training is preferred

## WHAT WE OFFER

- Competitive rate of pay
- Access to an employee assistance program for mental health support and work/life services
- Team member discounts within our businesses (Fogo Island Inn and Fogo Island Workshops)
- Access to an employee work-out room, to support personal well-being
- An engaged, highly supportive, and collaborative environment that encourages creativity and curiosity
- The opportunity to work in a thriving social enterprise
- Continued learning and professional development training

## TO APPLY

Please submit a cover letter and resume to [careers@fogoislandinn.ca](mailto:careers@fogoislandinn.ca), with the subject line **Cook**; Questions about this position may also be directed here.

**Deadline for Applications:** Until filled.

We are grateful for all applications, but only those selected for an interview will be contacted.

We endeavour to foster an accessible work environment and to ensure all in our care feel safe and valued. Please reach out if there is anything we can do to accommodate a more accessible or inclusive application process.