

ABOUT THE ROLE

Title: Cook

Team: Culinary

Location: Fogo Island, Newfoundland, Canada

WHO WE ARE

A member of Relais & Châteaux with Three MICHELIN Keys, 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

THE OPPORTUNITY (multiple positions available)

As **Cook**, you will bring passion, culinary expertise and can prepare dishes with precision and creativity. Our fast-paced environment is dedicated to culinary excellence and is committed to delivering exceptional dining experiences.

WHAT YOU'LL DO

- Prepare and cook dishes in accordance with Fogo Island Inn standards and menu specifications, emphasizing unique flavors, presentation, and attention to detail.
- Collaborate with the Sous Chef Team to execute daily operations, including menu development and seasonal offerings.
- Ensure all ingredients are fresh, properly stored, and efficiently used to minimize waste and maintain premium quality.
- Follow precise recipes and cooking techniques.
- Maintain a clean, organized and sanitized workstation, adhering to all health and safety regulations.
- Prepare and cook varying courses during service, ensuring consistency, timing, and presentation are always impeccable.
- Assist with kitchen prep, including sauce-making, and mise en place.
- Work efficiently under pressure during peak hours, maintaining a calm and focused attitude.
- Other duties as required.

QUALIFICATIONS AND EXPERIENCE

- Proven experience as a cook in a high-end or fine dining restaurant.
- In-depth knowledge of cooking methods, ingredients, kitchen equipment, and best practices.
- Strong understanding of various cuisine, culinary techniques, and food presentation.
- Ability to handle high-pressure situations with professionalism and composure.
- Excellent time management and organizational skills.

- Commitment to maintaining a clean and efficient environment.
- Ability to work flexible hours, including nights, weekends and holidays.

WHAT WE OFFER

- Competitive wages
- Access to an employee work-out room, to support personal well-being
- An engaged, highly supportive, and collaborative environment that encourages creativity and curiosity
- Allowances for travel to Fogo Island

- Housing/accommodations assistance may be available
- 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, 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.