



Baker Assistant (Peak Season Only)

Muskoka, ON (Live On Site)

Kennedy Catering Corporation (KCC) is hiring a Baker Assistant for our 2026 Muskoka camp season (live on site).

This is a peak-season support role in a high-volume camp bakery. You'll help execute daily baking for meals and snacks by portioning, tray-ups, bake-offs, cooling, packing, and labelling. We're looking for someone fast, organized, and serious about cleanliness and allergen rules. **Perfect for a co-op student who wants real baking experience.** You'll work inside a high-volume camp bakery and learn the systems that matter: speed, consistency, food safety, and allergen control.

If you're slow, messy, or need reminders to clean, this won't work. If you like pace and take pride in clean work, you'll crush it. **This role is not a "watch and learn" placement.** You'll work. You'll move. You'll improve fast.

Pay: \$130/day, \$780/week (paid bi-weekly)

Completion bonus: 1 extra week of pay after **season contract completion (10+ weeks)**

Contract dates: We hire for multiple Muskoka camps. Roles run between April 1 and Oct 31, 2026, depending on the site. Some roles start in April, most start in May–June, and most end mid-Sept. Please apply with your exact available start and end dates.

Referral bonus: \$150 after your referral completes **6 full weeks**

Schedule: 6 on / 1 off during peak.

Minimum age: 15+

Live on site: Yes

What you get

- Room and board included (no deductions)
- Free meals every day
- Pick-up from the Ontario Northland stop.
- Lakefront access and camp activities
- Referral bonus



What you'll do

- Help execute high-volume baking: mix, portion, tray, bake-off, cool.
- Label and pack items for service and snacks
- Prep bakery mise en place: pans, parchment, ingredients, toppings
- Keep the bakery stocked and organized so the baker can fly.
- Wash and reset tools, racks, bowls, and equipment.
- Support simple prep tasks when the bakery is caught up.
- Follow food safety and allergen rules with zero shortcuts.
- Learn fast and work clean under pace

You'll be successful if you...

- Move fast and stay organized.
- Take cleanliness seriously
- Can follow directions and improve daily
- You label properly and follow allergen rules every time

Training and support

- We train you on bakery flow and camp standards
- We guide you on what you need before the start date

Requirements

- Vulnerable Sector Check required (or in progress)
- Co-op baking student preferred, not required.
- Live on site

Respectful workplace and inclusivity

KCC is a respectful workplace. We welcome applicants of all backgrounds and identities. We do not tolerate harassment, racism, bullying, or unsafe behaviour. Accommodations are available during the hiring process.

How to Apply: <https://www.kennedycateringservice.com/join-our-team>



Contract dates: Spring–Fall 2026 (varies by role and site). Please include your earliest start date and latest end date in your application. Preference given to candidates available for the full contract.