

Special Diet Cook (Allergy and Dietary Lead)

Muskoka, ON (Live On Site)

Kennedy Catering Corporation (KCC) is hiring a Special Diet Cook for our 2026 Muskoka camp season (live on site).

At KCC, special diets do not mean second best. You'll make allergy-safe and religious diet meals that match what everyone else is having, or even better, so every kid feels included. We cook special diet meals with so much care that kids without restrictions sometimes ask for them too. If you love making food that makes kids feel seen, you'll crush this role. You'll **work with clear systems, labels, and allergy protocols so meals are both safe and awesome.** This is a high-trust role. You protect campers with allergies and special diets, and you help every kid feel safe and included.

Pay: \$140–\$170/day (\$840–\$1,020/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.

Most common contract blocks (examples):

- April–Oct (spring + fall program sites)
- Mid-May–Mid-Sept (full summer + shoulder groups)
- June 1–Early Sept (summer-only sites)

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

Schedule: 6 on / 1 off (main season), pre/post varies

Minimum age: 15+

Live on site: Yes

What you get

- Room and board included (no deductions)
- Free meals every day
- Ontario Northland pick-up support
- Lakefront access and camp activities
- Completion bonus (10+ weeks)
- Referral bonus

What you'll do

- Prepare allergy-safe and special diet meals (GF, DF, vegetarian, vegan, halal, etc.)
- Run a dedicated dietary station with strict tools, labels, and storage.
- Prevent cross-contact every time (separate equipment, clean workflow, clear rules)
- Label meals clearly and coordinate hand-off with the service team.
- Track diet counts and communicate shortages early.
- Keep your station clean, organized, and calm under pressure.
- Follow the written allergy protocol with **zero guessing**.
- Support regular prep when diet load is lighter (only when safe to do so)
- Help improve systems: labels, lists, storage, and safe hand-off so the whole kitchen gets better.

You'll be successful if you...

- Are detailed and steady under pressure
- Never “wing it” with allergies
- Keep your station clean and controlled
- Never take shortcuts with allergies. Ever.
- Stay calm and steady when service is busy
- Communicate early when something is missing or unclear

Training and support

- We train you on our allergy systems and camp workflow
- Food Handler preferred, and we can guide you on what you need before the start date.

Requirements

- Strong food safety habits and attention to detail
- Vulnerable Sector Check required (in progress, accepted during hiring)
- Food Handler certificate strongly preferred
- Experience with special diets and allergen control is a strong asset.
- Must live on site for the contract

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.