



Commis Chef (Co-op)

Muskoka, ON (Live On Site)

Kennedy Catering Corporation (KCC) is hiring Commis Chefs for our 2026 Muskoka camp season (live on site).

Want a summer where you work hard and live on the lake? Great team, free meals, housing included, and a real kitchen experience. This is camp life with purpose. You're feeding kids. That matters. At KCC, we take pride in making every kid feel included, including special diets. You'll learn how to cook with care and standards. This is a co-op-friendly role and a real learning job. You'll work in a high-volume camp kitchen feeding kids, learn strong habits fast, and get coached by leaders who care about standards. If you're reliable, coachable, and hungry to improve, you'll thrive here. We'll train you. You bring the effort.

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.

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: \$250 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



- Prep veg, fruit, salads, snacks, and basic assembly at volume.
- Follow prep lists and ask questions early.
- Support service: plating, refills, restocking, and resets.
- Learn stations over time: cold prep, service support, bakery support.
- Help with receiving and stocking on delivery days.
- Keep your area clean, organized, and labelled.
- Learn food safety and allergy rules the right way.
- Show up on time and improve weekly.

You'll be successful if you...

- Work hard and stay coachable.
- Move fast and keep it clean.
- Want real experience, not a “slow” kitchen.

Training and support

- We train you on our systems and camp kitchen flow.
- Food Handler preferred.

Requirements

- Vulnerable Sector Check required (or in progress)
- Culinary student or motivated entry-level worker
- 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.