



Sous Chef (Camp Kitchen) Muskoka, ON (Live On Site)

Kennedy Catering Corporation (KCC) is hiring Sous Chefs for our 2026 Muskoka camp season (live on site). You're the on-floor leader who supports the Head Chef, keeps prep and service running smoothly, and protects food safety and allergy protocols. You'll lead stations, coach staff, and step up on the Head Chef's day off when needed. If you can't lead without drama, this won't be a fit. If you can lead with calm confidence, you'll crush it. This role is not an entry-level cook role. You will cook, but you're also responsible for leadership, pace, and standards.

You lead service, support the Kitchen Manager, and keep the kitchen steady.

Pay: \$190–\$200/day (\$1,140–\$1,200/week), paid bi-weekly

Completion bonus: 1 extra week of pay after **season contract completion**

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 (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
- Pick-up from the closest Ontario Northland bus stop
- Lakefront access and camp activities (varies by camp)
- Completion bonus for contract completion
- Referral bonus



What you'll do

- Run a station and support full meal service at volume.
- Lead service when the Kitchen Manager is off or tied up
- Coordinate prep lists so service runs smoothly.
- Help manage ordering, receiving, storage, and inventory rotation.
- Keep allergy and special diet rules tight and followed by all staff.
- Train commis and kitchen helpers, and correct issues early
- Keep standards high: taste, seasoning, consistency.
- Keep the kitchen clean: station resets, line checks, deep cleaning.
- Support baking and snacks when needed (asset if you can bake)
- Be the calm problem-solver when it gets busy.

You'll be successful if you...

- Can lead a team without yelling or chaos
- Move fast, but keep it safe and clean.
- Communicate early when something is off.

Training and support

- We train you on camp systems, allergy protocols, and our service flow.
- We guide you through what you need before the start date.

Requirements

- Leadership experience in a high-volume kitchen
- Vulnerable Sector Check required (or in progress)
- A Food Handler certificate is a strong asset.
- Baking experience is an asset.
- 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.