



## Cook (Hot, Salad Bar and/or Prep Cook) Muskoka, ON (Live On Site)

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

This Cook role covers the **hot line, prep, and salad bar**. You will be hired as a Cook, then placed where the Kitchen Manager sees your best fit based on your skills and performance. **We need Cooks who can work as a team and handle volume.** You might be on the hot line one day, salad bar the next, or prepping for the next meal. If you're flexible and dependable, you'll love this. We're looking for people who can move with pace, keep it clean, and follow food safety and allergy rules. **This role is not a single-station job.** You may rotate between the hot line, prep, and salad bar depending on the week.

**If you hate switching stations or need constant reminders, this won't be a fit. If you like pace, teamwork, and clear standards, you'll crush it.**

**Pay:** \$140–\$170/day (\$840–\$1,020/week), paid 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
- Pick-up from the Ontario Northland stop.



- Lakefront access and camp activities
- Completion bonus (10+ weeks)
- Referral bonus

## What you'll do

- Prep and cook high-volume items: proteins, starches, veg, sauces
- Follow recipes and portion targets for consistent service.
- Support hot line, cold prep, salad prep, and refills as needed.
- Set up stations properly: tools, backups, labels, temps.
- Keep timing tight so meals go out on schedule
- Support service and refills with a good attitude
- Follow allergy protocols and prevent cross-contamination.
- Communicate early if you're behind or short on product.
- Clean as you go, close your station properly, and help with team resets.
- Jump into dish or cleaning support after service when needed

## You'll be successful if you...

- Can work fast without getting sloppy
- Listen well and take feedback without ego
- Show up reliable and ready every day
- Keep your station clean and stocked without being asked.
- Communicate early, take feedback well, and stay coachable

## Training and support

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

## Requirements



- Kitchen experience or culinary student
- Strong cleanliness and food safety habits
- Vulnerable Sector Check (required, in progress, accepted during hiring)
- A Food Handler certificate is an 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.