



## **Head Chef (Camp Kitchen) Muskoka, ON (Live On Site)**

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

You'll run the kitchen operation at an overnight kids camp: lead the team, execute high-volume meal service, manage ordering and inventory, and protect food safety and allergy protocols. This role is for a steady leader who can keep standards high and service smooth.

**This is a Head Chef role, not just a cooking job.**

You'll run the daily kitchen operation at an overnight camp. Big volume. Clear standards. You'll lead people, manage service, handle ordering and inventory, and keep food safety and allergy protocol tight.

**If you need someone to micromanage you, this won't be a fit. If you can lead with calm confidence, you'll crush it here.**

**Pay:** \$1250-\$1470/week (paid bi-weekly)

**Targeted bonus: \$3000** (Based on specific metrics)

**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 paid after your referral completes **6 full weeks**

**Schedule:** 6 days on, 1 day off (main season late June to end of August). Pre and post-season may include larger breaks between groups.

**Minimum age:** 15+

**Live on site:** Yes

### **What you get**

- Room and board included (no deductions)
- Free meals every day (even days off)
- Pick-up available from the closest Ontario Northland bus stop
- Lakefront access plus camp activities (varies by camp)
- Completion bonus based on deliverables
- Referral bonus for successful referrals



## **What you'll do**

- Lead the kitchen team and set the tone every day.
- Plan and execute breakfast, lunch, and dinner for high-volume groups.
- Run service with timing, refills, portion control, and calm leadership.
- Own ordering: build lists, place orders, receive and check product
- Manage inventory, rotation (FIFO), and reduce waste
- Manage special diets and allergies with strict protocols and clearly labeled products.s
- Train and coach staff so they level up fast.
- Build prep plans so the team wins (not scrambles)
- Maintain sanitation: logs, temps, cleaning schedules, safe storage.
- Communicate clearly with camp contacts and KCC leadership.
- Handle issues fast: staffing gaps, equipment problems, menu pivots.
- Close out properly: counts, notes, and next-week planning.

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

- Stay calm when it's busy and lead with respect.
- Can run high-volume service without cutting corners
- Take food safety and allergy rules seriously, every time.

## **Training and support**

- We train you on our camp systems, allergy protocols, ordering flow, and standards.
- We support you with what you need before you start.

## **Requirements**

- Proven leadership in a high-volume kitchen
- Vulnerable Sector Check required (or in progress during hiring)
- A Food Handler certificate is a strong asset.
- First Aid is an asset (at least one staff member per kitchen needs it)



- Must live on site for the season

## **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.