



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.
- 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.