



Baker (Camp Production Baker) Muskoka, ON (Live On Site)

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

This is a high-volume Production Baker role. You're feeding kids all summer. You'll bake daily at volume, keep standards high, and help make camp feel like home. You will keep your station organized and clean, and deliver consistent results for meals and snacks. We're looking for someone reliable, fast, and serious about food safety and allergens. You plan the bake schedule, keep the station stocked, and deliver consistent baking for meals and snacks. You'll work with the kitchen lead, but you'll own your workflow.

If you need perfect conditions to bake, this won't be a fit. If you can stay organized and hit volume every day, you'll crush it.

Pay: \$170–\$185/day (\$1,020–\$1,110/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.

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



What you'll do

- Bake daily at volume: breads, buns, desserts, snacks
- Scale and portion recipes accurately for consistent results
- Plan your bake schedule around meal times.
- Maintain bakery mise en place: doughs, mixes, fillings, and toppings.
- Keep the bakery clean, organized, stocked, and labelled.
- Support snack production and camp extras when needed.
- Communicate daily needs with Chef/Sous (volumes, shortages, next day plan)
- Support kitchen prep when the baking load is complete
- Follow strict allergen rules and prevent cross-contamination

You'll be successful if you...

- Can handle early mornings and a steady pace
- Work clean and stay organized without being reminded.
- Care about consistency and food safety.

Training and support

- We train you on our camp volumes, systems, and allergy protocol
- We support what you need before the start date

Requirements

- High volume baking experience
- Vulnerable Sector Check required (or in progress)
- A Food Handler 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.