



Dishwasher / Kitchen Helper (DW/KH)

Muskoka, ON (Live On Site)

Kennedy Catering Corporation (KCC) is hiring Dishwasher / Kitchen Helpers (Dish/KH) for our 2026 Muskoka camp season (live on site).

Work hard, live at camp, eat free, and help feed kids all summer. This is a real team job with a real purpose. Dish is the heartbeat of the kitchen. When you're strong, the whole team wins. You keep the team moving by washing, sanitizing, resetting stations, and keeping the kitchen clean and safe. We feed kids all summer, and your work helps every meal go out on time and done right. Start in dish, learn the kitchen, and grow. Strong Dish/KH staff get first shot at prep and station training. If you take pride in clean work and a steady pace, you'll crush this job.

Pay: \$130/day (\$780/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.

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: \$250 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
- Ontario Northland pick-up support
- Lakefront access and camp activities
- Completion bonus (10+ weeks)



- Referral bonus

What you'll do

- Wash dishes, pots, pans, trays quickly and safely
- Keep the dish pit organized: scrape, soak, wash, sanitize, store
- Keep floors safe: spill control, mats, garbage management
- Support kitchen cleaning: fridges, walls, drains, garbage area
- Restock stations with clean tools, pans, and serving gear
- Help with basic kitchen tasks when asked
- Follow cleaning schedules and food safety rules
- Keep pace during rush and work as a team

You'll be successful if you...

- Are reliable and show up ready
- Keep moving even when it's busy
- Take pride in keeping things clean

Training and support

- We train you on our systems and cleaning standards
- We guide you on what you need before start date

Requirements

- Vulnerable Sector Check required (or in progress)
- Positive attitude and safety-first mindset
- 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.