

Line Cook

Reports To: Head Chef / Food Service Director

Classification: Full-Time

Compensation: \$21–\$23/hour DOE, Meals on site when served

Who We Are

CampWay operates two camp and retreat centers in the forested mountains surrounding Prescott, Arizona. We host schools, retreats, weddings, and family camps throughout the year. Our kitchen is the heart of camp life where guests gather, connect, and feel cared for. We believe that good food prepared with care and teamwork brings people together and creates lasting memories. When you join CampWay, you're not just joining a kitchen, you're joining a team that values hard work, respect, and the shared joy that comes from making meaningful experiences for others.

Position Summary

The Line Cook supports the Head Chef in preparing and serving meals for a wide range of groups including school field trips, retreats, and weddings. This position focuses on food preparation, cooking, meal execution, and maintaining kitchen standards for quality and cleanliness. The ideal candidate is dependable, efficient, and calm under pressure. They enjoy being part of a fast-paced team environment, take pride in consistency, and can be trusted to execute daily kitchen operations to a high standard.

Key Responsibilities

- Prepare ingredients and menu items according to established recipes and instructions from the Sous Chef.
- Set up and maintain kitchen prep and service stations in a clean and organized manner.
- Cook and plate meals for groups of 50–250 guests, ensuring quality, presentation, and timing.
- Assist in maintaining food safety and sanitation standards in accordance with health codes and CampWay policies.
- Support buffet and plated meal service by monitoring temperatures, replenishing food, and ensuring presentation consistency.
- Communicate closely with the Sous Chef to coordinate timing, dietary needs, and special requests.
- Assist in food prep, baking, and cold line work as needed.

- Perform kitchen cleaning duties including wiping surfaces, sweeping, mopping, and maintaining organized storage areas.
- Support training and mentorship of Dishwasher/Caterer staff on prep or service duties as assigned.
- Contribute to a positive and professional kitchen culture where teamwork, accountability, and quality are priorities.

Qualifications

- 2–4 years of experience working in a commercial kitchen or food service operation.
- Strong understanding of kitchen workflow, food safety, and large-batch cooking.
- Ability to follow recipes, maintain portion control, and ensure consistent presentation.
- Comfortable working in a fast-paced, high-volume kitchen.
- Able to stand for long periods and lift up to 50 pounds.
- Dependable and punctual with reliable transportation.
- Must hold or obtain a valid Food Handler's Card before starting (company-paid).
- Experience in camp, resort, or banquet-style food service preferred.

Success in This Role Looks Like

- Meals are served on time with consistent quality and presentation.
- Communication between the kitchen and dining teams is clear and efficient.
- Kitchen stations remain clean, organized, and properly stocked throughout service.
- You show initiative by helping where needed and maintaining a calm, solutions-focused approach.
- Guests consistently enjoy their meals and service experience.

Work Environment and Schedule

- Work is primarily in the kitchen and dining lodge with some outdoor movement between facilities.
- Shifts typically range from 4 to 8 hours depending on group size and season.
- The schedule includes weekends and evenings; flexibility is essential.
- Summer, Spring and Fall seasons are the busiest periods.

Why Join CampWay

- Meals provided during shifts when served.
- Growing company with ability for increased role for high performers
- Supportive, team-oriented work environment.
- Work that makes a tangible difference in guests' experiences.



 **Where Moments Matter**

How to Apply

If you enjoy working hard, cooking with purpose, and being part of a team that creates memorable experiences for others, we'd love to meet you.

To Apply, email your resume to HR@GoCampWay.com