



JOB DESCRIPTION: FOOD RUNNER

POSITION: Food Runner

Reports to: AGM/Food and Beverage Manager, Captains

Job Summary (Essential Functions)

Deliver food orders from the kitchen to customers' tables rapidly and accurately

Job Tasks/Duties

- Deliver food orders from the kitchen to customers' tables rapidly and accurately
- Act as the contact point between Front of the House and Back of the House staff
- Ensure kitchen is fully stocked before meal service begins (e.g. Ketchups, milk for coffee service)
- Communicate food orders to chefs, paying attention to priorities and special requests (e.g. food allergies)
- Assist the wait staff with table setting by fetching and placing appropriate tableware, eating utensils and napkins
- Serve welcome drinks and hors d'oeuvres, upon guests' arrival for banquets
- Ensure food is served in accordance with safety standards (e.g. proper temperature)
- Remove dirty dishes and utensils
- Answer guests' questions about ingredients and menu items
- Inform restaurant staff about customers' feedback or requests

Physical Demands and Work Environment

- Required to stand for long periods and walk, climb stairs, balance, stoop, kneel, crouch, bend, stretch and twist or reach.
- Push, pull or lift up to 50 pounds.
- Continuous repetitive motions.
- Work in hot, humid and noisy environment.
- Able to work flexible schedule that includes weekends, holidays and split shifts.