

Food Runner

Job Title:	Food Runner	Job Category:	
Department/Group:	Hospitality	Location:	Oliver
Travel Required:	No	Wage:	
Position Type:	Full-Time	Start Date:	TBD

Job Overview

Reporting to the Restaurant Manager and Lead Server, the Food Runners responsibilities include setting tables, serving food orders and removing used dishes and utensils. We will be offering lunch service 5 days a week, as well as select private events. Regular shifts will be 8 hours a day.

Job Responsibilities

- 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
- 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
- Ensure food is served in accordance with safety standards (e.g. proper temperature)
- Check in with customers and take additional orders or refill water, as needed
- Remove dirty dishes and utensils
- Answer guests' questions about ingredients and menu items
- Inform restaurant staff about customers' feedback or requests (e.g. when they ask for the check)

Job Qualifications

- Excellent people skills and customer service skills
- Responsible and trustworthy
- Strong organizational and multi-tasking skills
- Perform well in a fast-paced environment
- Active listening and effective communication skills
- Must be Serving it Right and Food Safe Level 1 certified or be willing to become certified
- Ability to work evenings, weekends, and holidays
- Able to work in a standing position for long periods of time
- 1 year restaurant experience an asset