

Expeditor

Expeditors help keep a smooth workflow between the kitchen, servers, and customers. You will work in a fast-paced environment to get proper orders out faster and more efficiently. As food expeditor, you must have excellent communication and organization skills. You must be able to remain in constant motion. The goal is to make service faster and better to help enhance our quality and reputation.

Responsibilities

- Ensure the efficient flow of orders from the servers, bartenders and takeout to the kitchen
- Ensure orders are being prepared with the correct priority
- Assist in the final preparation of dishes
- Check dishes before delivery for accuracy, presentation and temperature
- Deliver orders to maintain fast service
- Eliminate obstacles in service, food preparation lines or **dishwashing**
- Inspect the premises according to quality and sanitation standards and assist in cleaning, food preparation and stocking
- Support other tasks as needed

Requirements

- Proven experience as food expeditor or other restaurant position
- Understanding of health and safety rules in a restaurant
- Dexterity in using kitchen equipment or utensils and carry heavy trays
- Well-organized and ability to lead and direct people
- Excellent communication and multi-tasking abilities
- Must be flexible and willing to work between 2-8 hours a day, based off business needs
- Weekend availability is required