

JOB POSITION: FOOD RUNNER

The Role...

Honest Hospitality TC is looking for **Food Runners** who embody the restaurant's culture of genuine hospitality. The **Food Runner** is responsible for overseeing table maintenance, maintaining the flow of service, and assisting the servers in the dining room. Must be able to operate effectively as part of a team, communicate clearly, and ensure smooth service operations and quality service.

Main Duties...

Primary duties and responsibilities include, but are not limited to, the following:

- Deliver food to tables and correctly describe dishes to guests
- Monitor guest satisfaction and assist the kitchen in expediting the service process
- Assist in serving guests as part of a team by anticipating their needs, initiating conversation, and offering assistance and advice
- Have detailed knowledge of all food, wine and cocktail offerings
- Ability to work cohesively with co-workers both front and back of the house, maintaining a positive and team-oriented demeanor
- Ensure good communication with servers at all times about the wants and needs of guests
- Understand the order taken by the server and any changes in the menu, dietary restrictions, food allergies, etc.
- Aware of all upcoming orders and status of tables expecting food
- Always use position numbers and proper spiels
- Keep expediter station and kitchen stocked with plates, plate wipes, doilies, etc. throughout service
- Ensure that all food and products are consistently prepared and served according to the restaurant's standards
- Maintain a clean, safe environment all times in the dining room and all service stations
- Participate in preshift meetings with the ability to learn new items
- Understand and perform job duties to the expectations of Honest Hospitality TC and the restaurant service, food, beverage and wine manuals
- Immerse themselves and become experts in the Honest Hospitality TC culture

Requirements...

Required Years of Experience: 0-1

- Be able to communicate effectively and understand the predominant language(s) of our guests
- Have full knowledge of food and beverage preparation including ingredients and dietary restrictions
- Knowledge of the appropriate table settings and service ware
- Ability to describe all menu items and methods of preparation
- Must have complete knowledge of and use the service guidelines

- Be able to reach, bend, stoop and lift up to 50 pounds
- Must be organized and efficient
- Must be able to work on your feet for at least 8 hours
- Fast-paced movements are required to go from one part of the restaurant to others
- Must be 16 years of age or older

Benefits & Perks...

- Real opportunities for growth and advancement
- Holidays off including Fourth of July, Thanksgiving, Christmas Eve and Christmas Day
- Paid personal and sick days
- Dining discounts at all company locations
- A schedule that works for you.

Compensation...

Compensation: Hourly (\$6.00) + tips

Estimated Weekly Tips: \$650

Based on your qualifications, our hiring team will be in touch to set up interviews.