

RESTAURANT EXPEDITOR

The Restaurant Expeditor is responsible for ensuring the smooth and timely delivery of food from the kitchen to the dining room. The expeditor acts as a liaison between the kitchen staff and the wait staff, ensuring that orders are accurate and complete before they are sent out to customers.

Key Responsibilities:

- Communicate with the kitchen staff and front of house team to ensure that guests orders are delivered in a timely manner.
- Coordinate food delivery with the wait staff.
- Check order allergies and modifications have been before they are sent out to customers.
- Monitor the progress of orders and keep the wait staff informed of any delays or issues.
- Maintain a clean and organized workspace, including the expediting station and any other areas of the kitchen as needed.

Requirements:

- Previous experience working in a restaurant setting, preferably in a similar role.
- Strong communication skills and the ability to work well under pressure.
- Excellent organizational skills and attention to detail.
- Ability to stand and walk for extended periods of time and lift up to 25 pounds.
- Flexibility to work evenings, weekends, and holidays as needed.

Please send your resume to [**info@bearfootbistro.com**](mailto:info@bearfootbistro.com)