
Expeditor

Reports to: Restaurant & Lounge Manager, Supervisor, Captain

Scope

To create memorable experiences by providing exceptional service in our unique setting. Work as a team with all service employees and learn all aspect of service by delivering food to servers and guests and learning bartender duties.

Duties & Responsibilities

- Food Runner – pick up food from the hot and cold lines quickly and ensure order is complete
- Quality check of food from kitchen before delivery
- Keep glass drop area clear of glassware and polish them
- Stock inventory as assigned by the bartender or server
- Maintain cleanliness of the bar, server area and back spaces
- Assist bartenders and servers as required
- Learn and perform light bartender duties
- Expedite food to guests during service
- Follow Health and Safety program and procedures

Physical Demands

- Lifting 20lbs maximum
- Frequent lifting and/or carrying up to 10lbs
- May require significant walking/standing
- May involve sitting with pushing and pulling of arm and or leg controls

Desired Skills & Attributes

Knowledge

- Grade 12 or equivalent
- Alberta Proserve Certification
- Previous hotel experience an asset

Skills

- Ability to work in a fast paced environment
- Ability to multitask and prioritize

4 Diamond Service

- Associate exhibits a professional vocabulary in all communication with guests.
- Associate is always properly attired in uniform, with clearly visible name tag.
- Anticipates guest's needs or offers a personalized recommendation.
- Associate is efficient yet unhurried and sensitive to the manner of the guest.
- Associate exhibits a sincere desire and compliance to all guest requests.