

Wisconsin Riverside Resort

Job Description

Job Title: Expeditor

Department: Food & Beverage

Reports to: Dining Room Manager and Kitchen Manager

Summary of Job:

Garnishing and organizing food orders for waitstaff. Serving food orders to assist waitstaff. Effectively communicating between kitchen staff and waitstaff.

Qualifications:

- A willingness to follow procedure, complete tasks in a timely, accurate, and efficient manner, maintain proper attendance, and comply with company policies. Must know and follow sanitary food handling procedures. Ability to stay professional in a stressful work environment.

Physical Demands:

Long periods of standing, stooping, stretching, bending, walking and lifting up to 50 pounds. Able to withstand certain amounts of hot and cold temperatures.

Duties and Responsibilities:

- Responsive to guest inquires, concerns, complaints in a friendly courteous helpful manner.
- Observe all safety rules; employ safe work procedures when performing the job.
- Present a well-groomed professional appearance, including adhering to company uniform regulations and practice good personal hygiene at all times. Hair must be restrained at all times.
- Maintain and restock Salad Bar & Soup are throughout your shift.
- Assist other dining room staff as necessary.