



JOB DESCRIPTION - RUNNER

- Set up the expedition area at the beginning of every shift.
- Communicate between the kitchen and the service staff to ensure quality and accuracy of orders.
- Verifies order accuracy and quality.
- Communicate with management and servers in regards to menu changes throughout service.
- Perform light food preparation duties including bread, salads, appetizers and deserts.
- Prepare and place garnishes on the appropriate food items.
- Prepare plates for delivery efficiency.
- Deliver food to the correct table.
- Greet guests professionally at table before serving.
- Replenish food and beverages when needed.
- Remove dishes from tables, bar and bus stations.
- Manicure tables.
- Restock clean dishes.
- Prepare dishes for washing by scraping and stacking them by type.
- Clean spilled food and drink.
- Complete side duties as required including restaurant set up and take down, trash duty, and miscellaneous cleaning duties and special assignments.
- Follows checklists and standard operating procedures.
- Ensures that guests have a positive and memorable experience at Nine Irish Brothers.
- Responsible for constant sanitation, organization, and proper food handling.
- Prepares work area for either opening, mid-shift, or closing in accordance with company standards.
- Punches clock in full uniform, ready to work, and no earlier than five minutes prior to shift.

REQUIREMENTS

- At least 18 years of age.
- Must be able to work flexible shifts and schedules, including weekends, holidays, and overtime.
- Must be able to lift and carry 60 pounds.
- Must be able to stand, walk, lift, and bend for long periods of time.
- Must be able to demonstrate competency as outlined during training.
- Excellent people skills and outgoing personality.
- Team work ethic.
- Honesty & integrity.