



POSITION TITLE:
FOOD EXPEDITOR

OUR COMMITMENT TO SERVICE:

DÉJÀ BLUE is actively seeking exceptional & highly qualified staff. We strongly believe that in order to create a successful hospitality team, we need individuals who share our Passion, Integrity, Enthusiasm, Professionalism, Excellence and Art of Receiving. At DÉJÀ BLUE we will not have customers... we'll have Guests. Each visitor will be your Guest; just as you receive a Guest in your home you will take pride in serving each and every person you will meet. Unparalleled Service isn't just a part of our mission statement at DB, it's a commitment to each and every one of our future Guests.

JOB BRIEF

We are looking for an experienced **Food Expeditor** to communicate orders and information between the front of house and back of house, making sure that food is cooked in the right order, quickly, and presented to the customer as beautifully as possible. Expeditors make sure the orders are being cooked in a timely fashion, so that all orders for a table are ready at the same time and make sure that once the food is cooked, runners bring food to the table while it's warm and ready. They explain special orders to the cooks, and tell servers when the kitchen is out of a particular menu item. Expeditors are also in charge of the final presentation of the plate, making sure it is dressed and garnished correctly and free from smudges or spills.

The ideal candidate will be well-versed in culinary arts with a passion for out-of-ordinary creations. He/She must adhere to health and safety standards to provide clients with the best possible serving.

The goal is to enhance guest satisfaction so that we can maintain and expand our clientele.

RESPONSIBILITIES

- Food expeditors are the last line of defense to make sure each piece of food is safe, prepared correctly and tasty;
- Food expeditors are leading making sure food is prepared and delivered in a timely way;
- Must decorate using different ingredients, toppings etc. to ensure the presentation is beautiful and exciting;
- Monitor Orders: Kitchen get busy quickly, food can get ruined easily if time is not managed correctly;
- Great time management will help avoid burned or spoiled food and angry customers;
- Check quality of material and condition of equipment and devices used for expediting;
- Guide and motivate bussers and runners to work more efficiently;
- Maintain a clean and orderly pass and adhere to health and safety standards;

REQUIREMENTS

- Proven experience as Expeditor, or relevant role
- Great attention to detail and creativity
- Organizing and leadership skills
- Sense of Taste and Smell:
- Time Management Skills:
- In depth knowledge of sanitation principles, food preparation and cooking techniques and nutrition

REVISION 9/20/18

* You must be legal to work in the United States. As part of DB employment process, final candidates will be required to obtain licensure by completing a background check prior to an offer being extended. These background checks may include, but are not limited to, Criminal Background Check, Drug Screen, Credit Check