

**Position Title: Food Expeditor**

<b>Department:</b> FB Administration	<b>FLSA Code:</b> Hourly
<b>Number of Positions:</b> TBD	
<b>License Type:</b> Casino Employee	<b>Job Code:</b> 4896
<b>Salary Grade:</b>	<b>Reports To:</b> Restaurant Chef

**About the Role**

The Food Expeditor is responsible for ensuring the efficient flow of orders from the kitchen to the food runners/servers, ensuring orders are being prepared with the correct priority and assisting in the final preparation and presentation of dishes.

**Position Responsibilities**

- Control the flow & timing of all food leaving the kitchen.
- Works closely with the Chef team to pace tickets accordingly.
- Ensures plates are delivered in a timely manner & with the standards of plating upheld.
- Check dishes before delivery for accuracy, presentation and temperature
- Oversees & corrects portioning when necessary.
- Participates in quality-checks at the point of final preparation which may include tasting food for consistency, seasoning, etc.
- Ensures walk-in refrigeration units & prep areas are organized & clean.
- Works closely with the Chef team to oversee & maintain Mise en Place for all food preparation stations.

**Essential Functions**

- Exposure to casino-related environmental factors including but not limited to secondhand smoke, excessive noise, and stress related to servicing guests in a high pressure and fast-paced environment.
- Dexterity in using kitchen equipment or utensils and carry heavy trays
- Must be able to move throughout the restaurant areas for an entire shift
- Must be able to lift/push/pull up to 25 pounds.

**What's Required**

- Proven experience as food expeditor or other restaurant position
- Understanding of health and safety rules in a restaurant
- Outstanding coordination and multi-tasking abilities
- Ability to effectively communicate in English (Read, Write, Speak & Understand)