



FOOD EXPEDITOR

Clyde Iron Works is seeking a Food Expeditor to join our team. Your responsibilities may include ensuring an efficient flow of orders from our waitstaff to our skilled kitchen team, assisting in the preparation of dishes and checking them for accuracy, presentation and being the vital link between the kitchen and our waitstaff. Food Expeditors must uphold Clyde's reputation with a clean, friendly and dedicated work ethic. The ability to work well with fellow employees and detailed knowledge of the menu and food preparation is essential to succeed in this position.

RESPONSIBILITIES:

The Food Expeditor duties include but are not limited to:

- Ensure the efficient flow of orders from the waitstaff to the kitchen
- Ensure orders are being prepared with the correct priority
- Assist in the final preparation of dishes
- Check dishes before delivery for accuracy, presentation and temperature
- Deliver orders to maintain fast service when needed
- Eliminate obstacles in service, food preparation lines
- Transfer important information between the kitchen and the wait staff
- Handle questions from customers to preserve the restaurants reputation
- Support other tasks as needed

SKILLS:

- Restaurant and kitchen experience required
- Basic written and verbal communication skills
- Organizational skills
- Ability to work as a team member
- Follow directions and instructions
- Familiarity with sanitation and safety regulations

Visit clydeironworks.com/careers to apply online or stop by Clyde Iron Works at 2920 W. Michigan St., Duluth, MN 55806 to fill out an application.

Questions? Email Toni Giuliani at events@clydeironworks.com or call 218-727-1150.