



Food Runner Employment Description

WHO WE ARE:

The Mill is an ode to refined but comfortable sensibilities in both food and decor. A seamless blend of original history and modern elegance; The Mill's open floor plan evokes a refined dining experience with a unique sense of home comfort.

Fernhaus Studio (the hospitality group behind The Mill) believes in a 'whole house' mentality and we expect all departments (Pastry, Savory, Dining Room, Café and management) to support and motivate each other to achieve our goal of guest satisfaction. We're dedicated to creating a culture that supports a friendly work environment with reliable employment. There are many opportunities for growth within our company as we expand and grow our brand & business.

JOB DETAILS:

As a food runner, you are part of a hospitality team committed to providing a caring and thoughtful guest experience. At The Mill, this is achieved through a mastery of technical service skills, peer collaboration, an informative approach to the menu and product, and an inherent welcoming and professional demeanor. The Food Runner is an important part of the dining room team, ensuring each dish is delivered and presented from the kitchen timely and accurately to our guests.

RESPONSIBILITIES:

- Strong commitment to excellence: Always do the right thing, especially when no one is looking
- Positive outlook and demeanor; negativity and malice will not be tolerated
- A desire to learn and grow in an exciting & quickly changing environment
- Sense of urgency
- Set up runner stations, including some areas in the kitchen
- Follow up the daily tasks listed on the day-to-day runner checking lists
- Maintains complete knowledge of table and seat numbers
- Maintains complete knowledge of all menus, including ingredients and techniques used
- Maintains knowledge of current day reservations, including PONs (People of Note), dietary restrictions, or other special instructions via pre-service meetings
- Deliver dishes to the dining room and explain them when required
- Anticipates Chef's needs and respond promptly
- Takes direction from the Executive Chef, Executive Sous Chef, and the dining room team

REQUIREMENTS & CHARACTERISTICS OF SUCCESS:

- Previous restaurant experience preferred, but no experience is required if you have an enthusiasm to learn and ambition to grow

- Must be able to comply with all health and safety standards
- Flexibility to work weekends and holidays as required
- Excellent communication skills to collaborate effectively with various teams and communicate instructions clearly
- Unprecedented work ethic
- Ability to work in a fast-paced, chef-driven environment
- High attention to detail
- Ability to carry a tray with food and/or drinks
- Ability to work collaboratively as part of a team
- Thinks clearly, quickly, and maintains concentration during high pressure situations

PHYSICAL DEMANDS:

The physical demands for this position are seeing, hearing, speaking, reaching, frequently lifting up to 50 pounds, standing up 8+ hours, bending, and moving intermittently during working hours. These physical requirements may be accomplished with or without reasonable accommodations.

The duties of this position may occasionally change. The Mill reserves the right to add or delete duties and responsibilities at the discretion of its managers. This job description is intended to describe the general level of work being performed. It is not intended to be all-inclusive.

COMPENSATION

Compensation for this role is \$8-12/hour (commensurate with experience) plus tips.

CONTACT

Please fill out the Join Our Team prompt on our website and send resumes and references to bobby@fernhausstudio.com.