

NORTH HERO HOUSE

INN & RESTAURANT

Expeditor, Pier Bar

Reports to: Pier Bar Head Chef, F & B Director

Welcome to the North Hero House. We are so happy that you joined our dedicated, diverse and evolving team. We are fortunate to enjoy a unique history and abundant natural beauty in the North Hero Village and our legacy of excellence and gracious hospitality lives on with each of us. Focused on teamwork and purpose, we know that together we can learn, grow and continue to serve our community of locals and visitors for years to come.

North Hero House is a charming 26-room inn nestled in the picturesque village of North Hero, VT. With breathtaking views of Lake Champlain, our inn offers guests a cozy retreat and unparalleled hospitality. Our establishment features a full-service year-round restaurant serving delicious cuisine sourced from local ingredients, as well as a seasonal outdoor restaurant open during the summer months.

Our Vision: To embrace our legacy, creating cherished memories.

We celebrate our historic lakeside setting where locals and visitors can gather, ensuring that every guest leaves with cherished memories of their time spent with us. Through showcasing our incredible location and hospitality, we aspire to become the premier dining and lodging destination in the Lake Champlain region, offering unparalleled opportunities for relaxation, recreation and connection. ***We love it here!***

Love

Excellence

Respect

Compassion

Honesty

Job Description:

As an Expeditor at our bustling Pier Bar restaurant, you play a pivotal role in ensuring the smooth and efficient flow of service. With a keen eye for detail and excellent organizational skills, you oversee the final stages of food preparation and delivery, ensuring that each dish is plated to perfection and promptly delivered to the tables as indicated by the service line. Your role is crucial in maintaining high standards of quality and ensuring a memorable dining experience for our guests amidst the lively atmosphere of the pier.

Responsibilities Include but are not Limited to:

- Coordinate with the kitchen staff to ensure timely preparation of food orders.
- Plate dishes according to specified presentation standards, paying close attention to detail.
- Organize and prioritize orders on the service line to facilitate efficient delivery to the tables.
- Communicate effectively with servers to ensure accurate delivery of orders to the appropriate tables.
- Monitor the pacing of orders to ensure a steady flow of service and minimize wait times for guests.
- Verify the accuracy and completeness of each order before it leaves the kitchen.
- Address any discrepancies or issues with orders promptly and professionally.
- Maintain cleanliness and organization in the expediting area to uphold food safety standards and efficiency.
- Assist in any other tasks or responsibilities as needed to support the overall operations of the restaurant.

Busser/Food Runner