



Food Runner Job Description

Job Title: Food Runner
Department: Restaurant – Nautilus 340
Reports to: Front of House Manager
FLSA Status: Full-Time or Part-Time, Non-Exempt

About Nautilus 340:

Nautilus 340 at Blue Water Terrace is Coral World's new flagship restaurant — an elevated seed-to-sea dining concept highlighting the connection between land and ocean. The restaurant celebrates Caribbean ingredients through refined technique, sustainable sourcing, and a deep commitment to local partnerships.

Job Summary:

Coral World is seeking Food Runners who will enjoy working with others in a fast-paced culinary environment and who have a desire to help create an enjoyable dining experience for guests. The Food Runner facilitates collaboration between our kitchen and wait staff. Food Runner responsibilities include setting tables, serving food orders and removing used dishes and utensils. If you'd like to gain experience in the restaurant industry and learn how to provide an excellent dining experience, we'd like to meet you. Ultimately, you will ensure our guests have a high-quality dining experience by serving their food in a timely and accurate manner.

Duties/Responsibilities (Essential Functions): *Reasonable accommodations may be made to enable individuals with disabilities to perform these essential functions.*

- Deliver food orders from the kitchen to customers' tables rapidly and accurately
- Act as the contact point between Front of the House and Back of the House staff
- Communicate food orders to chefs, paying attention to priorities and special requests (e.g. food allergies)
- Assist the wait staff with table setting by fetching and placing appropriate tableware, eating utensils and napkins
- Serve welcome drinks and hors d'oeuvres, upon guests' arrival
- Ensure food is served in accordance with safety standards (e.g. proper temperature)
- Check in with customers and take additional orders or refill water, as needed
- Remove dirty dishes and utensils
- Answer guests' questions about ingredients and menu items
- Inform restaurant staff about customers' feedback or requests (e.g. when they ask for the check)
- Make sure families with young children get kids menus and special silverware sets
- Perform other kitchen duties as assigned.

Supervisory Responsibilities:

- None. Reports directly to the Front of House Manager