



Runner

Oregon's leading winery seeks a customer service-minded food and wine lover to be an expeditor / runner in one of the state's most beautiful settings. This is a great opportunity for an expeditor / runner to join the professional team at King Estate Winery, located in Eugene, Oregon. Our ideal candidate will possess a strong level of food knowledge, understand fine-dining service standards, and be an effective support for table-side food service.

Essential Responsibilities:

- Work under the direction of our managers and chefs
- Maintain positive communication and teamwork with all co-workers and supervisors
- Effectively pass information from kitchen to the service team
- Have an in-depth knowledge of the food, its components, preparations, techniques, ingredients, and purveyors – must be comfortable delivering this knowledge to guests at all times
- Assist kitchen staff in completing dishes during plating
- Assist kitchen staff with food preparation as necessary
- Deliver all food items to the appropriate and respective guests ensuring that all accoutrements for each dish are delivered with it per the exacting standards of the chef
- Ability to fully describe dishes with accuracy based on the standards of the chef
- Assist with other aspects of table service including making and delivering beverages or bussing and resetting tables
- Remain knowledgeable of all food and beverage menus, specials and ingredients
- Maintain proper levels of all tools and equipment: utensils, plates, glassware, or any other necessary items
- Efficiently complete opening, running, and closing side duties per shift according to the standards of the chef
- Stock common area with oils and necessary garnishes used by back-of-house, food runners and expeditor
- Ensure quality of all garnish and condiment products including managing FIFO inventory system for products with expiration date
- Provide daily soup, ice cream and amuse bouche specials to the FOH staff during each shift lineup
- Ensure the cleanliness of work areas and maintain a well-organized work environment
- Handle all guest service needs in an immediate and professional manner

Requirements/Competencies:

- Study and learn every element of each dish and beverage
- Knowledge of food preparation and safety
- Experience in classic food and wine service
- Knowledge and understanding of proper service etiquette



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- Proficient tray service skills
- GED or high school diploma
- One (1) year experience as expeditor / runner or related position
- Strong organizational and time management skills and ability to multitask
- Positive leadership, interpersonal and communication skills
- Basic computer skills
- Ability to clearly communicate with customers and co-workers (verbally and written)
- Reasoning ability skills; can carry out written or oral instructions without problems
- Ability to maintain a positive attitude and gracious behavior when environment becomes stressful and fast-paced
- Maintain professional demeanor and dress
- Flexible schedule required: evenings, weekends, holidays as needed
- Dependable transportation
- Flexible schedule
- Valid OLCC and food handlers card

Physical Demands

- Ability to lift 50+ pounds repeatedly
- Stand, sit, walk for extended periods of time
- Stoop, reach, kneel or crouch, use hands for duration of shift
- Working environment has exposure to both indoors and outdoors

Wage commensurate with experience and qualifications. Please submit your resumé / CV to careers@kingestate.com