

GRAND CAYMAN

CAYMAN ISLANDS

Position: Food Runner

Reporting Relationship: Restaurant Supervisor

Location: ONE GT, Grand Cayman - Goring Avenue Grand Cayman, Cayman Islands KY1-1105

Work Type: 100% On-Site

Position Summary: The Food Runner is responsible for supporting the service team by ensuring timely and accurate delivery of food orders from the kitchen to guests. This role is crucial in maintaining smooth service flow, assisting servers, and ensuring that food is delivered at the correct temperature, presentation, and quality. The Food Runner plays an important part in enhancing the guest experience by providing efficient and attentive support within the restaurant.

About ONE GT (Grand Cayman): Expected to open by the end of 2025, ONE GT is Grand Cayman's premier luxury urban residential resort. Located in the heart of George Town, our 10-story landmark features the island's only rooftop infinite-edge pool, high-end dining options, a pastry café, and stunning 360-degree views. The resort is steps away from luxury shopping, gourmet dining, and cultural landmarks, offering a seamless balance of productivity and relaxation. ONE GT has been awarded the 5-star winner and nominee for several regional awards and won Best Hotel Architecture Cayman Islands and Best New Hotel Construction & Design.

About Remington Hospitality: ONE GT, Grand Cayman is managed by Remington Hospitality. When you build a career at Remington, you achieve success, growth, and friendships. We offer endless opportunities and so many reasons to stay with us. As a team, we roll up our sleeves to take care of our guests and celebrate success together. Expectations are clear, collaboration is encouraged, and opportunity is there-if you reach for it. Come join us and succeed in our dynamic culture where you are valued and appreciated.

Core Responsibilities:

- Deliver food orders promptly and accurately from the kitchen to guest tables.
- Verify that each dish matches the order and is presented according to hotel standards.
- Assist servers by refilling water, clearing plates, and resetting tables as needed.
- Communicate effectively between the kitchen and service staff to ensure smooth service.
- Respond promptly and courteously to guest requests, escalating to servers when necessary.
- Maintain a professional and friendly presence in the dining area.
- Support upselling efforts by being knowledgeable about menu items and specials.
- Assist with setup and breakdown of dining areas, including linens, cutlery, and tableware.
- Help maintain cleanliness and organization of service stations and dining areas.
- Participate in pre-shift meetings to stay informed of menu changes and service priorities.
- Support banquets and events with food running and service duties as required.
- Ensure Guest safety by cross-checking any tables with Allergies and Dietary restrictions and confirming/communicating these while presenting dishes.



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Knowledge, Skills, and Competencies:

- High school diploma or equivalent (preferred).
- Food handler certification
- Previous hospitality, F&B, or customer service experience (preferred but not required).
- Experience in fast-paced environments is an asset.
- Good/clear verbal communication and table-side manner.
- Strong teamwork and communication skills.
- Ability to multitask and work efficiently under pressure.
- Good attention to detail and organizational skills.
- Physically able to carry trays and stand/walk for extended periods.
- Friendly, approachable, and service-oriented.
- Reliable and punctual with a strong work ethic.
- Adaptable and willing to assist in all aspects of restaurant operations.

Additional Requirements: This job description is not an exhaustive list of all job functions required for this position. Additional duties may be assigned as needed based on business demands.

Preference will be given to Caymanians and Permanent Resident Holders (P.R. & RERC Holder)

