

NOW HIRING!



Our founder, Ruth Fertel, built her reputation for legendary service by hiring exceptional staff—and treating them like family. Today, we do the same. If you have a passion for hospitality and are ready to be part of an elite team, join us.

Now Hiring for all Front of House and Back of House positions.

To apply in person, visit our hiring center located at 119 Town Square Place, Jersey City
or visit RuthsChris.com/careers to apply online.

Applications accepted Monday–Sat 9–6PM

HIRING CENTER

119 Town Square Place, Jersey City, NJ 07310

201.448.8664

gmjerseycity@ruthschris.com



Ruth's Chris, Jersey City- Back of the House Positions

DESCRIPTION:

All BOH positions are expected to report to work as indicated on the work schedule, be in correct uniform, practice positive personal hygiene and cleanliness habits during all work shifts. Each position will obtain their station assignment at the beginning of the shift and perform all opening and closing duties as needed and directed by the Manager on Duty. Each team member will be expected to maintain the highest degree of sanitation and food safety throughout the shifts. They must adhere to all safety guidelines and practices; immediately report any unsafe condition, unsafe act, accidents and/or injuries to the Chef, or other Manager on Duty.

BROILER COOK

- Assists the Chef and/or butcher in cutting meat; when cutting meat, follows the specifications, quality standards and procedures of Ruth's Chris Steak House.
- Communicates frequently with the Chef to report any and all problems or discrepancies within the kitchen. This may include, but is not limited to: the functioning and operation of all equipment; sanitation, cleanliness and safety, food supply, smallwares and equipment items, inventory, par and prep levels, food quality, presentation and timing.
- Assists the side cook and other kitchen personnel in food preparation as assigned by the Chef. Preps all food products according to the standards and procedures stated on the Ruth's Chris Steak House recipe cards.
- Supervises the operation of the kitchen line during the service periods; coordinates and controls the quality, flow and timing of food. Ensures that all food items are prepared according to company specifications, recipes, procedures, plate presentation and quality standards. Ensures our guests have a superior dining experience by correctly timing and serving all food products.
- Ensures that the broil station and kitchen line operates in an organized, clean, smooth and efficient manner, with a minimum level of noise. Anticipates station overload and takes corrective measures to avoid food and/or service discrepancies. Assists other kitchen line personnel as needed to ensure that all food is prepared and served up to quality and timing standards.
- Stocks the oven to ensure that there is a sufficient quantity of "hot plates" and that the plates are at the correct temperature for entrée service. Maintains and restocks regularly during the shift to meet the demands of the business.
- Checks the par and stock levels of all meats, poultry, seafood, condiments, garnishes, equipment, plateware and smallware to ensure sufficient quantities for the demands of the business. Communicates any discrepancies to the Chef.
- Selects the correct cut of meat to match the desired cooking temperature.
- Correctly seasons, cooks and plates all entrées (meat, poultry and seafood) and ensures that all food is prepared and served up to Ruth's Chris standards of quality, presentation and timing. Serves all entrées "*from our broiler – to the plate – to the guest;*" food is never held on the line.
- Communicates with side and pantry cooks to ensure that all food product is prepared and ready for service at the correct time.
- Maintains optimum temperature and cooking condition of the broiler by frequently brushing down during the shift. Properly cleans the broiler at closing.
- Returns all unused meat products to the walk-in at the end of each shift and correctly completes the "return" sheet (meat count).

PANTRY COOK

- Assists other kitchen personnel in food preparation and sidework as assigned by the Chef. Preps all food products according to the standards and procedures stated on the Ruth's Chris Steak House recipe cards.
- Preps and cooks all food to ensure that all items are prepared according to company specifications, recipes, procedures, plate presentation and quality standards. Ensures our guests have a superior dining experience by correctly timing and serving all food products.
- Checks, prior to the start of the shift, the par and stock levels of all salad ingredients, cold appetizers, dessert items, condiments, garnishes, equipment, chilled plates and other service plateware and smallwares to ensure sufficient quantity for the demands of the business. Maintains sufficient back-up par levels. Communicates any discrepancies to the Chef.
- Correctly prepares vegetables for salads; portions and plates salads and desserts and ensures that all food is prepared and served up to Ruth's Chris standards of quality, presentation and timing.
- Communicates and coordinates with the broiler and side cooks to ensure that all food product is prepared and ready for service at the correct time.
- Rotates and restocks all pantry food items, condiments, plateware, smallwares, equipment and supplies throughout the shift to ensure sufficient stock and back-up levels for the demands of the business

SIDE COOK

- Assists other kitchen personnel in food preparation and sidework as assigned by the Chef. Preps all food product according to the standards and procedures stated on the Ruth's Chris Steak House recipe cards.
- Preps and cooks all food to ensure that all items are prepared according to company specifications, recipes, procedures and quality standards. Ensures our guests have a superior dining experience by correctly timing and serving all food product.
- Checks, prior to the start of the shift, the par and stock levels of all potatoes, vegetables, hot appetizer ingredients, condiments, garnishes, equipment, plateware and smallwares to ensure sufficient quantity for the demands of the business. Communicates any discrepancies to the Chef.
- Correctly seasons, cooks and plates all side station food products to ensure that all food product is prepared and served up to Ruth's Chris standards of quality, presentation and timing.
- Communicates and coordinates with the broiler cook to ensure that all food product is prepared and ready for service at the correct time.
- Restocks all food items, condiments, plateware, smallwares, equipment and supplies throughout the shift to ensure sufficient stock levels for the demands of business.
- Accomplishes all job duties while adhering to all safety guidelines and practices throughout the shift. Immediately reports any unsafe conditions, unsafe acts, accidents and/or injuries to the Chef and/or Manager on Duty.

STEWARD

- Cleans front of the house areas, as assigned. These areas include but are not limited to, floors, bar floors/mats, trash cans and restrooms, prior to opening of the restaurant.

- Cleans and performs routine maintenance to the exterior of the building according to the housekeeping, cleaning and maintenance schedule established by the kitchen and other managers.
- Sets up and breaks down dish machine, including arms, screens, and baskets on a daily basis. Cleans and polishes machine thoroughly.
- Checks dish machine to be sure it is operating correctly and immediately reports any defects to a member of the management team.
- Washes, stores and stocks all plateware, glassware, eating utensils, cups, bowls, pots, pans and other smallwares and equipment to ensure sufficient quantities are on hand to meet the needs of the business.
- Checks, on a frequent basis, the water temperature of the dish machine during dishwashing operation to ensure correct temperature.
- Removes trash from the dish room and kitchen and places in dumpster regularly throughout the shift. Cleans and sanitizes trash cans and keeps clean liners in cans at all times.
- Checks, removes and replaces full linen bags regularly throughout the shift.
- Assists front and back of the house personnel in spot cleaning floors, carpeting, walls and other furnishings in order to maintain a safe and pleasing environment for team members and guests.
- Assists all restaurant personnel in storing food, equipment, supply, smallwares and other stock items received in the restaurant.
- Completes all side work in the front and/or back of the house as assigned and scheduled by the members of the management team.

REQUIREMENTS:

- Must be able to lift, handle, and carry food, smallwares, equipment, supplies and paper goods at a minimum of 50 pounds constantly and up to 100 pounds occasionally.
- Must be able to constantly stand and exert well-paced mobility for a period up to four hours in length.
- Must be able to bend, kneel, stoop, reach and squat on a frequent basis to receive and store stock, supplies and equipment as well as to work the line during service periods.
- Must be able to communicate effectively and listen attentively to supervisors, other employees, vendors, suppliers and other business representatives.
- Must be able to taste – to be able to distinguish between and among flavors, spices, temperatures, mouth feel and smell – to distinguish between and among odors and scents as to their appeal and level of intensity for all food and beverage products.
- Must be able to work in an environment subject to extreme cold (30 degrees), heat (temperatures above 100 degrees), and loud noises from restaurant equipment and machinery, and fumes, odors, dust and smoke.
- Subject to wet floors, temperature extremes, smoke, dust and loud noise.
- Ability to speak, read and understand English.

To apply:

<https://pfrsolutions.com/wds3/jobboard.aspx?c=RuthsHospitalityGroupInc&j=216D353EA9124C0C870F65CF734540A9>

Ruth's Chris, Jersey City- Front of the House Positions

DESCRIPTION:

All FOH positions are expected to report to work as indicated on the work schedule, be in correct uniform, practice positive personal hygiene and cleanliness habits during all work shifts. Each position will obtain their station assignment at the beginning of the shift and perform all opening and closing duties as needed and directed by the Manager on Duty. Practicing teamwork by assisting fellow team members will be expected to enhance our guests' dining experience and team members must communicate any and all guest issues to the Manager on Duty should our guests express any dissatisfaction with their dining experience. It is essential for FOH team members to perform all duties and maintain knowledge of all standards and procedures as stated in each individual position's *RCSH Employee Training Packet*.

SERVER

- Greets guests immediately, makes suggestions and answers questions regarding food, beverages and service. Practices salesmanship to enhance the dining experience without allowing guests to over order. Uses guests' names regularly throughout the dining experience
- Takes and records food and beverage orders from guests according to RCSH Sequence of Service and Pivot Point systems.
- Processes guests' orders, using the computer terminal according to RCSH Sequence of Service, Pivot Point and Food Timing systems to ensure all items are prepared and served on a timely basis. Ensures all items are rung on the computer.
- Ensures that all food and beverages delivered and served are served promptly, garnished correctly and meet the quality/presentation standards of RCSH. Personally serves all entrée items to the guests.
- Observe restaurant dinners to ensure that guests are satisfied with food, beverages and service: immediately recognizes and responds to any guest needs and/or requests.
- Maintains tables and station according to RCSH standards throughout the dining experience.

BAR SERVICE STAFF

- Orders, requisitions and stocks all liquor, beverage and other bar supplies according to procedures established in the restaurant.
- Mixes and serves alcoholic and non-alcoholic beverages for bar and dining room guests while adhering to all RCSH specifications, recipes and procedures.
- Greets all bar guests immediately, makes beverage suggestions and answers questions regarding food and beverage service.
- Takes records and rings all food and beverage items ordered by bar guests. Prepares beverages for the service staff only upon receipt of a computer beverage ticket.
- Observes bar guests to ensure that guests are satisfied with food, beverages and service; immediately recognizes and responds to any guest's needs and/or requests.
- Maintains cleanliness and organization of the bar counter, back bar, bar work areas, shelving and storage areas up to RCSH standards.
- Adheres to and complies with all state/local liquor laws and RCSH policies regarding the service of alcoholic beverages.
- Performs the cashiering function for the service staff and restaurant.

SERVICE ASSISTANT

- Sets-up and restocks service stations before, during and after service; restocks glassware, ice and other items needed for the bar.
- Serves water, bread and butter to guests in assigned area immediately upon being seated. Serves refreshments regularly throughout the dining experience.
- Removes dishes, silverware, glassware and all other items when guests are finished using them. Replaces items as needed for next course
- Returns dirty dishware, glassware, utensils and linen to the dishwashing area; sorts items according to the “decoy” system, placing them in prescribed area for proper disposition.
- Resets vacated tables according to the procedures stated in the RCSH training materials.
- Communicates to the service staff any requests or needs of the guest.

RUNNER

- Sets up the front line with the equipment, plate ware and small wares needed to effectively serve all food products. Items include, but are not limited to; serving spoons, forks, goose necks, under liners for vegetables, folded napkins for handling hot plates and garnishes. Keeps station restocked throughout the shift.
- Cleans large and small trays and tray stands to be ready for service.
- Reads order tickets as they arrive and place onto ticket minder. Tracks cooking times on all orders, checks finished product for proper degree of doneness, appearance and plate presentation.
- Coordinates and communicates with the broil and pantry stations to correctly time and serve "hot and cold" items to the guest.
- Garnishes finished entrees according to the specifications and procedures contained in the Ruth's Chris Steak House Recipe Book (examples: butter, parsley, lemon) and immediately trays and delivers food so that the food is served hot and sizzling.
- Delivers food to the correct table and pivot point position numbers. Assists the server as necessary to ensure that the guest is served immediately ("Hot Food Hot, Cold Food Cold"). Assists the server as needed to optimize the guest's dining experience.
- Completes all side work in the front and/or back of the house as assigned and scheduled by the members of the management team.

HOST/HOSTESS

- Assists the Manager on Duty in planning reservations and assigning parties to appropriate tables, stations and/or servers.
- Answers the telephone in a timely, pleasant and courteous manner. Correctly takes, confirms and documents reservations.
- Immediately recognizes and greets arriving guests, obtains guests' names, provides names to servers and directs guests to the appropriate waiting areas.
- Escorts guests to their assigned table, delivers and presents menus to all guests.
- Controls the flow of business by practicing rotation seating, anticipating table turns and following the reservation and seating plan.
- Accurately quotes waiting times to guests and correctly maintains the “wait” list. Informs Manager on Duty when waiting time is running over times quoted to our guests.

REQUIREMENTS:

- Must be able to lift, handle and carry trays, small wares and equipment weighing anywhere from 25 to 100 pounds, depending on position.
- Must have a good sense of balance, be able to bend, kneel, stoop, reach and squat on a frequent basis to obtain and store food, beverage items, small wares and service equipment.
- Must be able to constantly stand and exert well-paced mobility for a period up to four hours in length.
- Must be able to communicate effectively and listen attentively to supervisors, employees and guests.
- Must be able to continuously use fingers to bilaterally operate point-of-sale equipment, prepare and serve food/beverage items.
- Must be able to work in an environment subject to extreme cold (30 degrees), heat (temperatures above 100 degrees), and loud noises from restaurant equipment and machinery, and fumes, odors, dust and smoke.

To Apply:

<https://pfrsolutions.com/wds3/jobboard.aspx?c=RuthsHospitalityGroupInc&j=94457246390D4D DD939FCD01C7917094>

Ruth's Chris, Jersey City – Sous Chef Position

DESCRIPTION

Provide day-to-day assistance and support to the chef and kitchen staff by supervising kitchen operations, food quality, food preparation and staff job performance in the absence of the chef. Must have a high degree of commitment to food quality and safety standards.

REQUIREMENTS

- Extensive experience cooking in and ideally leading a high-volume, upscale concept restaurant
- Formal culinary training and education is a plus
- Formal business education is a plus
- Proficient and cross-trained in all kitchen job stations, positions and cooking skills
- Servsafe Food Certification and or equivalent
- Must be capable of lifting up to 50lbs and working on feet for at least 8 hours

To Apply:

<https://pfrsolutions.com/wds3/jobboard.aspx?c=RuthsHospitalityGroupInc&j=844168D957AA4F83BB535D16BCA4F0E1>

Ruth's Chris, Weehawken – Back of the House Positions

DESCRIPTION:

All BOH positions are expected to report to work as indicated on the work schedule, be in correct uniform, practice positive personal hygiene and cleanliness habits during all work shifts. Each position will obtain their station assignment at the beginning of the shift and perform all opening and closing duties as needed and directed by the Manager on Duty. Each team member will be expected to maintain the highest degree of sanitation and food safety throughout the shifts. They must adhere to all safety guidelines and practices; immediately report any unsafe condition, unsafe act, accidents and/or injuries to the Chef, or other Manager on Duty.

BROILER COOK

- Assists the Chef and/or butcher in cutting meat; when cutting meat, follows the specifications, quality standards and procedures of Ruth's Chris Steak House.
- Communicates frequently with the Chef to report any and all problems or discrepancies within the kitchen. This may include, but is not limited to: the functioning and operation of all equipment; sanitation, cleanliness and safety, food supply, smallwares and equipment items, inventory, par and prep levels, food quality, presentation and timing.
- Assists the side cook and other kitchen personnel in food preparation as assigned by the Chef. Preps all food products according to the standards and procedures stated on the Ruth's Chris Steak House recipe cards.
- Supervises the operation of the kitchen line during the service periods; coordinates and controls the quality, flow and timing of food. Ensures that all food items are prepared according to company specifications, recipes, procedures, plate presentation and quality standards. Ensures our guests have a superior dining experience by correctly timing and serving all food products.
- Ensures that the broil station and kitchen line operates in an organized, clean, smooth and efficient manner, with a minimum level of noise. Anticipates station overload and takes corrective measures to avoid food and/or service discrepancies. Assists other kitchen line personnel as needed to ensure that all food is prepared and served up to quality and timing standards.
- Stocks the oven to ensure that there is a sufficient quantity of "hot plates" and that the plates are at the correct temperature for entrée service. Maintains and restocks regularly during the shift to meet the demands of the business.
- Checks the par and stock levels of all meats, poultry, seafood, condiments, garnishes, equipment, plateware and smallware to ensure sufficient quantities for the demands of the business. Communicates any discrepancies to the Chef.
- Selects the correct cut of meat to match the desired cooking temperature.
- Correctly seasons, cooks and plates all entrées (meat, poultry and seafood) and ensures that all food is prepared and served up to Ruth's Chris standards of quality, presentation and timing. Serves all entrées "*from our broiler – to the plate – to the guest;*" food is never held on the line.
- Communicates with side and pantry cooks to ensure that all food product is prepared and ready for service at the correct time.
- Maintains optimum temperature and cooking condition of the broiler by frequently brushing down during the shift. Properly cleans the broiler at closing.
- Returns all unused meat products to the walk-in at the end of each shift and correctly completes the "return" sheet (meat count).

PANTRY COOK

- Assists other kitchen personnel in food preparation and sidework as assigned by the Chef. Preps all food products according to the standards and procedures stated on the Ruth's Chris Steak House recipe cards.
- Preps and cooks all food to ensure that all items are prepared according to company specifications, recipes, procedures, plate presentation and quality standards. Ensures our guests have a superior dining experience by correctly timing and serving all food products.
- Checks, prior to the start of the shift, the par and stock levels of all salad ingredients, cold appetizers, dessert items, condiments, garnishes, equipment, chilled plates and other service plateware and smallwares to ensure sufficient quantity for the demands of the business. Maintains sufficient back-up par levels. Communicates any discrepancies to the Chef.
- Correctly prepares vegetables for salads; portions and plates salads and desserts and ensures that all food is prepared and served up to Ruth's Chris standards of quality, presentation and timing.
- Communicates and coordinates with the broiler and side cooks to ensure that all food product is prepared and ready for service at the correct time.
- Rotates and restocks all pantry food items, condiments, plateware, smallwares, equipment and supplies throughout the shift to ensure sufficient stock and back-up levels for the demands of the business

SIDE COOK

- Assists other kitchen personnel in food preparation and sidework as assigned by the Chef. Preps all food product according to the standards and procedures stated on the Ruth's Chris Steak House recipe cards.
- Preps and cooks all food to ensure that all items are prepared according to company specifications, recipes, procedures and quality standards. Ensures our guests have a superior dining experience by correctly timing and serving all food product.
- Checks, prior to the start of the shift, the par and stock levels of all potatoes, vegetables, hot appetizer ingredients, condiments, garnishes, equipment, plateware and smallwares to ensure sufficient quantity for the demands of the business. Communicates any discrepancies to the Chef.
- Correctly seasons, cooks and plates all side station food products to ensure that all food product is prepared and served up to Ruth's Chris standards of quality, presentation and timing.
- Communicates and coordinates with the broiler cook to ensure that all food product is prepared and ready for service at the correct time.
- Restocks all food items, condiments, plateware, smallwares, equipment and supplies throughout the shift to ensure sufficient stock levels for the demands of business.
- Accomplishes all job duties while adhering to all safety guidelines and practices throughout the shift. Immediately reports any unsafe conditions, unsafe acts, accidents and/or injuries to the Chef and/or Manager on Duty.

STEWARD

- Cleans front of the house areas, as assigned. These areas include but are not limited to, floors, bar floors/mats, trash cans and restrooms, prior to opening of the restaurant.

- Cleans and performs routine maintenance to the exterior of the building according to the housekeeping, cleaning and maintenance schedule established by the kitchen and other managers.
- Sets up and breaks down dish machine, including arms, screens, and baskets on a daily basis. Cleans and polishes machine thoroughly.
- Checks dish machine to be sure it is operating correctly and immediately reports any defects to a member of the management team.
- Washes, stores and stocks all plateware, glassware, eating utensils, cups, bowls, pots, pans and other smallwares and equipment to ensure sufficient quantities are on hand to meet the needs of the business.
- Checks, on a frequent basis, the water temperature of the dish machine during dishwashing operation to ensure correct temperature.
- Removes trash from the dish room and kitchen and places in dumpster regularly throughout the shift. Cleans and sanitizes trash cans and keeps clean liners in cans at all times.
- Checks, removes and replaces full linen bags regularly throughout the shift.
- Assists front and back of the house personnel in spot cleaning floors, carpeting, walls and other furnishings in order to maintain a safe and pleasing environment for team members and guests.
- Assists all restaurant personnel in storing food, equipment, supply, smallwares and other stock items received in the restaurant.
- Completes all side work in the front and/or back of the house as assigned and scheduled by the members of the management team.

REQUIREMENTS:

- Must be able to lift, handle, and carry food, smallwares, equipment, supplies and paper goods at a minimum of 50 pounds constantly and up to 100 pounds occasionally.
- Must be able to constantly stand and exert well-paced mobility for a period up to four hours in length.
- Must be able to bend, kneel, stoop, reach and squat on a frequent basis to receive and store stock, supplies and equipment as well as to work the line during service periods.
- Must be able to communicate effectively and listen attentively to supervisors, other employees, vendors, suppliers and other business representatives.
- Must be able to taste – to be able to distinguish between and among flavors, spices, temperatures, mouth feel and smell – to distinguish between and among odors and scents as to their appeal and level of intensity for all food and beverage products.
- Must be able to work in an environment subject to extreme cold (30 degrees), heat (temperatures above 100 degrees), and loud noises from restaurant equipment and machinery, and fumes, odors, dust and smoke.
- Subject to wet floors, temperature extremes, smoke, dust and loud noise.
- Ability to speak, read and understand English.

To Apply:

Email Resume and Cover Letter to GMWeehawken@ruthschris.com

<https://pfrsolutions.com/wds3/jobboard.aspx?c=RuthsHospitalityGroupInc&j=216D353EA9124C0C870F65CF734540A9>

Ruth's Chris, Weehawken- Front of the House Positions

DESCRIPTION:

All FOH positions are expected to report to work as indicated on the work schedule, be in correct uniform, practice positive personal hygiene and cleanliness habits during all work shifts. Each position will obtain their station assignment at the beginning of the shift and perform all opening and closing duties as needed and directed by the Manager on Duty. Practicing teamwork by assisting fellow team members will be expected to enhance our guests' dining experience and team members must communicate any and all guest issues to the Manager on Duty should our guests express any dissatisfaction with their dining experience. It is essential for FOH team members to perform all duties and maintain knowledge of all standards and procedures as stated in each individual position's *RCSH Employee Training Packet*.

SERVER

- Greets guests immediately, makes suggestions and answers questions regarding food, beverages and service. Practices salesmanship to enhance the dining experience without allowing guests to over order. Uses guests' names regularly throughout the dining experience
- Takes and records food and beverage orders from guests according to RCSH Sequence of Service and Pivot Point systems.
- Processes guests' orders, using the computer terminal according to RCSH Sequence of Service, Pivot Point and Food Timing systems to ensure all items are prepared and served on a timely basis. Ensures all items are rung on the computer.
- Ensures that all food and beverages delivered and served are served promptly, garnished correctly and meet the quality/presentation standards of RCSH. Personally serves all entrée items to the guests.
- Observe restaurant dinners to ensure that guests are satisfied with food, beverages and service: immediately recognizes and responds to any guest needs and/or requests.
- Maintains tables and station according to RCSH standards throughout the dining experience.

BAR SERVICE STAFF

- Orders, requisitions and stocks all liquor, beverage and other bar supplies according to procedures established in the restaurant.
- Mixes and serves alcoholic and non-alcoholic beverages for bar and dining room guests while adhering to all RCSH specifications, recipes and procedures.
- Greets all bar guests immediately, makes beverage suggestions and answers questions regarding food and beverage service.
- Takes records and rings all food and beverage items ordered by bar guests. Prepares beverages for the service staff only upon receipt of a computer beverage ticket.
- Observes bar guests to ensure that guests are satisfied with food, beverages and service; immediately recognizes and responds to any guest's needs and/or requests.
- Maintains cleanliness and organization of the bar counter, back bar, bar work areas, shelving and storage areas up to RCSH standards.
- Adheres to and complies with all state/local liquor laws and RCSH policies regarding the service of alcoholic beverages.
- Performs the cashiering function for the service staff and restaurant.

SERVICE ASSISTANT

- Sets-up and restocks service stations before, during and after service; restocks glassware, ice and other items needed for the bar.
- Serves water, bread and butter to guests in assigned area immediately upon being seated. Serves refreshments regularly throughout the dining experience.
- Removes dishes, silverware, glassware and all other items when guests are finished using them. Replaces items as needed for next course
- Returns dirty dishware, glassware, utensils and linen to the dishwashing area; sorts items according to the “decoy” system, placing them in prescribed area for proper disposition.
- Resets vacated tables according to the procedures stated in the RCSH training materials.
- Communicates to the service staff any requests or needs of the guest.

RUNNER

- Sets up the front line with the equipment, plate ware and small wares needed to effectively serve all food products. Items include, but are not limited to; serving spoons, forks, goose necks, under liners for vegetables, folded napkins for handling hot plates and garnishes. Keeps station restocked throughout the shift.
- Cleans large and small trays and tray stands to be ready for service.
- Reads order tickets as they arrive and place onto ticket minder. Tracks cooking times on all orders, checks finished product for proper degree of doneness, appearance and plate presentation.
- Coordinates and communicates with the broil and pantry stations to correctly time and serve "hot and cold" items to the guest.
- Garnishes finished entrees according to the specifications and procedures contained in the Ruth's Chris Steak House Recipe Book (examples: butter, parsley, lemon) and immediately trays and delivers food so that the food is served hot and sizzling.
- Delivers food to the correct table and pivot point position numbers. Assists the server as necessary to ensure that the guest is served immediately ("Hot Food Hot, Cold Food Cold"). Assists the server as needed to optimize the guest's dining experience.
- Completes all side work in the front and/or back of the house as assigned and scheduled by the members of the management team.

HOST/HOSTESS

- Assists the Manager on Duty in planning reservations and assigning parties to appropriate tables, stations and/or servers.
- Answers the telephone in a timely, pleasant and courteous manner. Correctly takes, confirms and documents reservations.
- Immediately recognizes and greets arriving guests, obtains guests' names, provides names to servers and directs guests to the appropriate waiting areas.
- Escorts guests to their assigned table, delivers and presents menus to all guests.
- Controls the flow of business by practicing rotation seating, anticipating table turns and following the reservation and seating plan.
- Accurately quotes waiting times to guests and correctly maintains the “wait” list. Informs Manager on Duty when waiting time is running over times quoted to our guests.

REQUIREMENTS:

- Must be able to lift, handle and carry trays, small wares and equipment weighing anywhere from 25 to 100 pounds, depending on position.
- Must have a good sense of balance, be able to bend, kneel, stoop, reach and squat on a frequent basis to obtain and store food, beverage items, small wares and service equipment.
- Must be able to constantly stand and exert well-paced mobility for a period up to four hours in length.
- Must be able to communicate effectively and listen attentively to supervisors, employees and guests.
- Must be able to continuously use fingers to bilaterally operate point-of-sale equipment, prepare and serve food/beverage items.
- Must be able to work in an environment subject to extreme cold (30 degrees), heat (temperatures above 100 degrees), and loud noises from restaurant equipment and machinery, and fumes, odors, dust and smoke.

To Apply:

Email Resume and Cover Letter to GMWeehawken@ruthschris.com

Ruth's Chris, Weehawken – Executive Chef

DESCRIPTION

Responsible for all aspects of an efficient, high-quality and profitable kitchen operation. Must have a high degree of commitment to food quality and safety standards. Maintain consistency in preparing the highest quality food. Achieve financial objectives and success by continually building sales, and growing a highly profitable restaurant. Success is real growth in sales, profit and market share. The head chef should possess the following qualities:

- Ownership mentality resulting in delivery of exceptional food and beverage
- Professional image and demeanor
- Committed to delivering the highest quality of food, product standards, sanitation and safety
- Exceptionally service-oriented

REQUIREMENTS

- 4-year college degree preferred
- Minimum of 4-5 years management experience working in a full service restaurant, fine dining preferred
- Extensive experience cooking in and ideally leading a high-volume, upscale concept restaurant
- Formal culinary training and education is a plus
- Formal business education is a plus
- Servsafe certified or Food Handler certification preferred
- Must be capable of lifting up to 50lbs and working on feet for at least 8 hours

To Apply:

<https://pfrsolutions.com/apply/RuthsHospitalityGroupInc?j=FE95AE4243804ED68E53FA50A73F0960>