

Busser Job Description

Restaurant Bussers are responsible for assisting where need be to maximize efficiency in the service department of a restaurant. Filling in where need be so others can provide ample time for guests is a comfort that every restaurant needs. A great busser must have a sense of urgency, team ethic, and a great personality.

Responsibilities:

- General assistance for staff.
- Getting a job done before someone else does.
- Dish hands. (Bringing clean dishes to their appropriate homes)
- Running Hot Food! (This improves basic menu knowledge)
- Assisting the guests. (this includes small talk, getting tea/water refills, and refilling pickles and chips. This excludes: taking any food/drink orders, or describing menu items that you are uncertain of.) Always refer them back to their server in these times.
- Pre-bussing tables. (When a guest is finished with a dish/glass it is no longer needed at the table. Let's remove those unneeded dishes so the guest has more comfort room).
- Bussing. (When a group of guests are finished we are to use small/large trays to removes all dirty dishes.)
- Resetting a table. (All clean tables are to be reset with clean plates, coasters, glasses, and cutlery)

Closing Duties:

- Make sure all tables are reset.
- Servers are not in need of any assistance.
- Bathrooms are cleaned, swept, and paper products are stocked.
- Remove linen bag from back dish area. Replace with empty linen back.
- Perimeter check. Front and back of restaurant.