

Busser

The primary duty of a busser is to provide quality service to customers by ensuring the establishment is clean and organized, ready to serve customers. They are to ensure all open tables are available and ready. They communicate with all departments frequently. Bussers have a huge range of duties in order to assist the servers and the customers. Their role is crucial to the success of our establishment.

Responsibilities:

- Opening and closing duties, such as cleaning, mopping, dusting, stocking, food prep, and other tasks noted by the supervisor
- Adhere to safety and sanitation guidelines
- Work in a team environment to ensure customers are receiving the highest quality service. Communicate with other departments within the restaurant, such as cooks, hosts, and servers.
- Must be able to arrive to all scheduled shifts, on time and ready to work.
- Adhere to company's grooming and attire guidelines.
- Adhere to all policies and procedures.

Qualifications:

- No previous experience required
- Possess a valid California Food Handler Card which is ANSI approved
- Lifting, standing, walking and cleaning will be required
- Basic math and organization skills
- Verbal and written communication
- Ability to resolve conflict and works well in a team environment as well as working under pressure
- Must be flexible and willing to work between 2-8 hours a day, based off business needs
- Weekend availability is required