

BUSSER

THE BASICS:

The busser ensures that tables are clean and ready for the next group of diners and that all guests have their beverages refilled in a timely manner

TOP 5 REASONS TO WORK AS A BUSSER!

1. Work as part of a team of locals and other international students
2. Great opportunity to practice your ENGLISH with your customers and work friends
3. Learn first-hand how restaurants are run!
4. Gain valuable customer service experience
5. Work in a fast-paced, busy environment



WORDS AND PHRASES YOU SHOULD KNOW:

- **Restock** – put dishes or kitchen supplies back in their place in the kitchen
- **Wipe down** – clean the surface of something like a table, chair or the kitchen equipment with a sponge and soapy water
- **Four-top/two-top** – a table with seats for four guests or two guests, respectively
- **Host/Hostess** – the restaurant employee who shows guests to their tables

GENERAL RESPONSIBILITIES:

- Clean tables; take plates, utensils and drink ware to the kitchen to be washed
- Interact with guests to ensure that they have finished eating before removing plates from the table
- Reset tables for the next customers
- Assist dishwashers in organizing dishes to be washed
- Assist servers by pouring water or serving bread
- Interact with customers if approached with a question
- Vacuum or sweep the dining room floor after the restaurant is closed
- Must be able to work on a team, at a quick pace
- During busy hours, may be asked to bring food to tables
- Must be able to stand for long hours, and be able to carry up to 25 pound
- Clean and organize menus and assist with “side work” tasks, like folding napkins, restocking utensils or other dining needs