



Restaurant Busser

Job Titles Include: Restaurant Busser
Division/Department: Nashville Yards
Reports to: Supervisor or General Manager
Salary Grade: Part-time or Full-time, Seasonal or Non-Seasonal - Hourly
Position Manages: N/A
Experience: Minimum 1-3 Years in Restaurant, Hospitality, or Food Service.

Last Revision Date: 6/2/21

SUMMARY

Bussers work primarily in the dish room and dining area of the restaurant. They move back and forth between the areas attending to cleaning tables of dishes and thoroughly wiping down tables and chairs.

PRIMARY RESPONSIBILITIES

- Removing used plates, glasses, cutlery and napkins from tables after diners are done eating
- Wiping up water spills, food stains and dirt from tables
- Straightening out the chair and cleaning high chairs.
- Handling cleaning of the dining area at the close of day
- Cleaning the exterior tables and sweeping the area around these tables.

EDUCATION & EXPERIENCE

- High school required. 18+ preferred.
- Minimum of 2-4 Years in Restaurant, Hospitality, or Food Service.
- Must be able to speak, read, & write in English.

REQUIREMENTS

- Demonstrated verbal and interpersonal communication skills.
- Ability to follow direction & respect authority.
- Work well under pressure.
- Polished in appearance and willing to follow Chef's Market's dress code & uniform policies.
- Flexible schedule.

WORK SCHEDULE

- Work hours may include morning, days, evenings.
- Shifts are during the week/weekends
- Shift preference is dependent upon your availability & reliability.

PHYSICAL REQUIREMENTS

- Stand/work on feet for 6-8 hours.
- Ability to lift/carry up to 50lbs when needed.
- Often required to stand, walk, stoop, bend and reach with arms.