

JOB DESCRIPTION

Job Title: Busser

EL MONO
FRESH FLAVORS OF PERU

Reports To

Assistant Manager

Job Summary

Serve guests, bread, water and butter upon their arrival, and provide refills as needed. Remove used tableware between courses; clear and reset tables after guests leave.

Activities & Responsibilities

Primary

- Promote, work, and act in a manner consistent with the mission of **EL MONO**: *To change lives one palate at a time by making available Prime Peruvian Cuisine to all types of patrons wanting to embark on an unforgettable culinary adventure.*
- Set tables with clean linens, condiments, or other supplies.
- Clear tables after guests, wipe tables or seats with dampened cloths or replace dirty tablecloths.
- Promptly clean table tops, chairs, booths, and the floor under and around tables between guests.
- Remove used tableware between courses and provide tableware for next course.
- Locate items requested by guests.
- Scrape and stack dirty dishes and carry dishes and other tableware to kitchens for cleaning.
- Take soiled tableware to the designated area, and unload, sort and stack silverware, dishes, and glassware for cleaning.
- Perform serving, cleaning, or stocking duties to facilitate customer service.
- Carry food, dishes, trays, or silverware from kitchens or supply areas to serving counters.
- Clean up spilled food or drink or broken dishes and remove trash.
- Serve food to guests when servers need assistance.
- Promptly greet guests as they are seated and serve ice water, coffee, rolls, or butter to guests.
- Thank guests as they leave.
- Maintain adequate supplies of items such as clean linens, silverware, glassware, dishes, or trays.
- Clean and polish counters, shelves, walls, furniture, or equipment in food service areas or other areas of the restaurant, and mop or vacuum floors.
- Fill beverage or ice dispensers.
- Stock cabinets or serving areas with condiments and refill condiment containers.
- Communicate with server and host or hostess to expedite efficient seating, table utilization, and customer service.
- Respond appropriately to guest requests, and communicate guest requests to server as needed.
- Obtain service area assignment at the beginning of each shift.
- Inspect assigned restroom every 30 minutes, and clean as needed.
- Attend all scheduled employee meetings and offers suggestions for improvement.
- Coordinate with and assist fellow employees to meet guests' needs and support the operation of the restaurant.
- Fill-in for fellow employees where needed to ensure guest service standards and efficient operations.

Supplemental

- Run cash registers.
- Slice and pit fruit used to garnish drinks.
- Wash glasses or other serving equipment at bars.

Activities & Responsibilities

- Stock refrigerating units with wines or bottled beer or replace empty beer kegs.
- Carry linens to or from laundry areas.

Tools & Technology (examples in parentheses)

- Bar code reader equipment
- Domestic:
 - garbage disposals
 - garnishing tools
- Non-carbonated beverage dispenser
- Point-of-sale receipt printers
- Point-of-sale terminals and workstations
- Point-of-sale software (Breadcrumb)
- Touch screen monitors

Minimum Qualifications

- Able to understand and speak using the predominant language(s) of guests
- Able to work in a standing position for long periods of time (up to 5 hours)
- Able to lift, reach, bend and stoop