

Busser **UF4130**

Job Overview:

The Busser supports front-of-house food and beverage operations by maintaining cleanliness, organization, and table readiness in dining and service areas. This role plays a key part in ensuring efficient service flow and a positive guest experience by assisting servers, resetting tables, and maintaining overall presentation standards.

Bussers work closely with servers, supervisors, and kitchen teams to support restaurant, banquet, and premium service environments. Responsibilities may vary based on venue type, service style, and business needs.

General Responsibilities:

- Clear and reset tables promptly to support efficient guest seating and service flow.
- Remove used dishes, glassware, and service items from dining and service areas.
- Assist servers by refilling water, delivering items, or supporting service needs as directed.
- Maintain cleanliness and organization of tables, chairs, floors, dining rooms, service stations, and guest-facing areas.
- Assist with stocking service stations with dishes, glassware, silverware, and supplies.
- Support opening and closing side work for front-of-house areas.
- Communicate with servers and supervisors regarding guest needs or service issues.
- Follow food safety, sanitation, and safety standards at all times.
- Maintain awareness of guest flow and activity within service areas.
- Attend required pre-shift briefings, training, and safety meetings.
- Report accidents, injuries, or unsafe conditions promptly.
- Perform additional duties and responsibilities as assigned.

Job Qualifications

Experience/Knowledge:

- High School diploma, GED, or equivalent experience preferred.
- Previous food service or hospitality experience preferred.

Skills/Aptitude:

- Strong teamwork and communication skills.

- Ability to work effectively in fast-paced service environments.
- Strong attention to cleanliness and detail.
- Ability to follow written and verbal instructions accurately.
- Ability to remain professional and service-focused during busy periods.

License/Qualifications

Certifications

- None.

General Qualifications:

- Willingness to learn and support front-of-house operations.
- Maturity of judgment and professional demeanor.
- Maintains high standards for cleanliness, organization, and appearance.
- Reliable attendance and punctuality in accordance with Sodexo policies and unit schedules.
- Ability to work a flexible schedule, including nights, weekends, holidays, and extended hours.
- Must comply with all dress code and safety requirements.

Physical Requirements:

- Close vision, distance vision, peripheral vision, depth perception, and ability to adjust focus, with or without corrective lenses.
- Ability to walk or stand for extended periods of time, throughout the entire duration of a shift, which may often exceed 8 hours.
- Frequent lifting, carrying, and handling of dishes, trays, and service items.
- Ability to reach, bend, stoop, push, and pull.
- Ability to frequently lift and move up to 35 pounds and occasionally lift and move up to 40 pounds.

Working Conditions (may add additional conditions specific to defined work location):

- Works primarily in dining rooms, service areas, and event spaces.
- Exposure to moderate to loud noise levels and fast-paced service environments.
- May work indoors or outdoors, depending on venue and service type.
- May be exposed to varying temperatures near kitchens or service equipment.

Unit Description: Identify unit-specific job tasks and qualifications in relation to this job. List any language(s), software or registrations required to perform this job. Please describe the typical writing, speaking and presentation skills required for this job and identify the audience.

Employee signature below constitutes employee's understanding of the responsibilities, qualifications, requirements and working conditions of the position.

Employee _____ **Date** _____
Manager _____ **Date** _____