

## Bussers/Food Runners:

We are seeking energetic and reliable Bussers/Food Runners to join our Service team. Our Bussers/Food Runners are responsible for a variety of tasks that ensure a clean, organized, and efficient dining experience. They are a key part of our Service team and serve as a vital bridge between the Front of House and Back of House, helping maintain smooth communication and workflow. If you are attentive, hardworking, and enjoy contributing to a positive guest experience, we want you to join our family.

Part and Full-time positions available. Must be at least 16 years old for part-time positions and 18 years or older for full-time roles. In accordance with Idaho law, individuals must be 19 years or older to serve alcoholic beverages or work as a bartender.

### Essential Duties:

- Ensure that all dining and service areas, including the dining room, private rooms, bar, storage, pickup, and beverage stations, are consistently clean, organized, and properly stocked.
- Perform daily setup, including polishing glassware and flatware, folding napkins, and preparing service stations for efficient dining operations.
- Clear and reset tables promptly between guests, ensuring proper etiquette and a smooth dining experience.
- Coordinate with servers and hosts/hostesses regarding table availability, timing, and guest needs.
- Deliver food and beverages to tables, assisting servers with additional tasks as needed.
- Maintain cleanliness and sanitation of tables, floors, and high-traffic areas to ensure a safe and welcoming environment.
- Support the dishwashing team by assisting in the dish pit as needed.
- Restock essential service items, including napkins, condiments, and utensils, to ensure smooth operations.
- Greet guests and respond to requests, addressing concerns or escalating to management when necessary.
- Assist with daily and periodic cleaning tasks, including tables, floors, windows, and private dining areas, maintaining overall cleanliness and organization.

### Minimum Qualifications

- Strong work ethic and reliability, highly dependable, with a consistent record of punctuality, reliability, and follow-through in a fast-paced work environment.

- Willingness to work all shifts including evenings, weekends, and holidays depending on the restaurant's hours of operation
- Excellent communication and teamwork skills, with the ability to coordinate effectively between Front of House and Back of House.
- Ability to stand and walk for extended periods and carry trays or plates as needed.
- Customer-focused mindset, with a positive attitude and willingness to assist wherever needed.
- Commitment to cleanliness and safety, including following sanitation procedures and maintaining an organized work environment.

### Preferred Qualifications:

- Previous experience in a restaurant or hospitality setting

### Why Work at The Edge:

- Competitive pay
- Full-time employees (30+ hours per week) accrue PTO based on hours worked, up to 40 hours annually.
- Uniforms provided

*\*The Edge is an Equal Opportunity Employer. All qualified applicants will receive consideration for employment without regard to race/ethnicity, color, religion, gender, sex, national origin, age, sexual orientation, gender identity, protected veteran status, disability or any other category protected by law.*