



Job Position: Food Runner/Busser

Job Description/Responsibilities:

As a Food Runner/Busser at Cull & Pistol, you will be responsible for:

- Full table maintenance inclusive of pre-bussing, clearing, marking, watering and resetting tables
- Daily opening and closing sidework
- Maintaining stock of mise en place (plates, silverware, glasses, etc.)
- Ensuring that every guest's expectations are met and exceeded and that every experience is positive
- Setting up and maintaining the expo line in the kitchen
- Running the expo board alongside our chef throughout service
- Running food to guests
- Extensive knowledge of our menu with the ability to explain ingredients in detail to guests

Qualifications/Prerequisites:

We're looking for a responsible, hardworking individual that can multi-task and has a sincere sense of hospitality. This is a fast paced, high energy work environment. The ideal candidate should have:

- High-volume bussing and/or food-running experience
- A positive and outgoing attitude
- A willingness to do whatever it takes to ensure guest satisfaction

Benefits:

- Medical Insurance
- 401K plan w/ company match
- Paid sick time
- Vacation benefits
- Employee Discounts
- Transit discount program

Contact Info:

Please e-mail a copy of your resume to fohjobs@lobsterplace.com along with a note telling us what your favorite restaurant is in NYC, and why.

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