



Vincent Molina

Head Busser

Dining room team leader with 12 years of experience training 13 bussers on floor procedures, table staging, and ServSafe Food Safety Standards. Improved team efficiency by 14.7% by restructuring shift assignments and assigning dedicated zones to each busser during 150-seat dinner services. Holds an AAS in Hospitality Management and brings expertise in POS system operations, FIFO rotation, and workflow optimization.

CONTACT INFORMATION

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 Twin Falls, ID 12345

EDUCATION

- AAS Hospitality Management
2012 - 2014
College of Southern Idaho, Twin Falls, ID

KEY SKILLS

- Dining Room Team Leadership
- Staff Training and Onboarding
- Bus Tubs and Bus Carts
- POS System Operations
- Beverage and Ice Dispensers
- ServSafe Food Safety Standards
- Workflow Optimization
- FIFO Rotation
- Table Staging and Reset
- Shift Scheduling

PROFESSIONAL EXPERIENCE

Head Busser | 2020 - Present
Shoshone Falls Steakhouse, Twin Falls, ID

- Trained 9 new bussers on floor procedures, table staging, and ServSafe Food Safety Standards, bringing each to full productivity within 11 days.
- Improved team efficiency by 14.7% by restructuring shift assignments and assigning dedicated zones to each busser during 150-seat dinner services.
- Redesigned the condiment restocking schedule to cut server wait time from 4.2 minutes to 1.8 minutes per request across 5 dining sections.
- Wiped and reset tables with dampened cloths and replaced soiled tablecloths for private dining events, completing full room resets in 22 minutes for parties of 40.

Lead Busser | 2017 - 2020
Perrine Bridge Kitchen, Jerome, ID

- Trained 4 new hires on bus tub handling, tray carrying, and beverage station protocols, reducing first-week errors from 7 per shift to 2.
- Boosted service efficiency by 20.2% during weekend brunch by relocating bus carts to 3 fixed stations and synchronizing pickups with server calls on the POS system.
- Located and delivered requested items for guests an average of 14 times per shift, retrieving high chairs, extra place settings, and specialty condiments within 90 seconds.

Busser | 2014 - 2017
Canyon Rim Grill, Burley, ID

- Stocked 8 serving cabinets with condiments and refilled containers every 45 minutes, keeping all stations prepared through back-to-back dinner seatings.
- Improved personal service efficiency by 12.8% over 18 months by memorizing floor layouts and shortening walking routes between the dish station and dining zones.
- Transported an average of 17 bus tub loads per shift to the dish station, sorting glassware and flatware to speed up the dishwashing cycle by 6 minutes per load.