



Patrick Ward

Lead Busser

Dining room professional with 6 years of experience coordinating bussing workflows, supply tracking, and table resets across high-volume restaurants. Increased table turnover by 16.2% during peak dinner services by staggering bus cart pickups across 3 dining zones every 8 minutes. Maintained 99.8% supply inventory accuracy by reconciling linen, glassware, and silverware counts against par sheets twice per shift.

Location

Smyrna, DE

Phone

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Email

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Education

Delaware Technical Community College, Dover, DE
2018 - 2020
AAS Culinary Arts

Key Skills

- Bus tubs and bus carts
- POS system operation
- Beverage and ice dispensers
- FIFO stock rotation
- Table turnover coordination
- Supply par-level tracking
- ServSafe Food Safety Standards
- Linen and silverware staging
- Peak-service workflow planning

Professional Experience

Lead Busser, Redden Creek Chophouse, Smyrna, DE
2023 - Present

- Achieved 99.8% supply inventory accuracy by reconciling linen, glassware, and silverware counts against par sheets twice per shift and flagging shortages before service began.
- Increased table turnover by 16.2% during Friday and Saturday dinner services by staggering bus cart pickups across 3 dining zones every 8 minutes.
- Generated \$174 in additional sales support per peak shift by keeping 6 high-demand window tables cleared and reset within 2 minutes of guest departure.
- Coordinated with 4 servers and the kitchen expeditor to stage clean dishware and trays, reducing wait time for table settings by 3 minutes per cycle.

Busser, Chesapeake Grain Brewery, Dover, DE
2021 - 2023

- Improved supply inventory accuracy from 88.1% to 99.7% by introducing a midshift recount of glassware and linen stock in the service corridor.
- Boosted table turnover by 13.4% on weeknight services by pre-busing appetizer plates while entrees were still on the table.
- Scraped and stacked dirty dishes into bus tubs for a 110-seat dining room, transporting an average of 14 tub loads per shift to the dish station.
- Refilled condiment caddies and beverage stations 5 times per shift using ice dispensers to keep service areas stocked through double-seated rushes.

Busser, Silver Run Cafe, Middletown, DE
2020 - 2021

- Contributed \$137 in sales support during Saturday brunch peaks by resetting 2-top and 4-top tables fast enough to seat waiting parties before they left.
- Carried trays of plated entrees and beverages from the kitchen counter to tables in a 74-seat dining room, averaging 9 trips per hour.
- Maintained adequate supplies of clean linens and silverware by running inventory against a par list every 90 minutes and placing restocking requests before shortages occurred.