Esperanza Kowalski-Adeyemi

Busser

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SUMMARY

Busser with 3 years in a 220-seat steakhouse and a hotel breakfast room, supporting teams of up to 8 servers. Resets a four-top in under 2 minutes during peak service, keeps water and bread stations full and has missed 0 shifts in 14 months. Holds a food handler card and an alcohol awareness certificate.

EXPERIENCE

Lead Busser — Ironwood Prime Steakhouse

Las Vegas, NV · Feb 2024 – Present

- Clear and reset tables for a 220-seat dining room serving about 450 covers on Friday and Saturday nights, supporting 8 servers per shift.
- Cut average table reset time from about 4 minutes to under 2 by setting up pre-rolled silverware and caddies at 3 side stations.
- Trained 6 new bussers on table maps, linen changes and guest etiquette, and 5 of them stayed past 6 months.
- Missed 0 scheduled shifts in 14 months, including 9 holiday services and 3 private events of 120 guests.

Busser — Canyon Vista Hotel Café

Henderson, NV · May 2022 – Jan 2024

- Bussed a 90-seat breakfast room serving about 300 guests each morning, keeping the buffet plates and coffee stations full.
- Restocked 4 service stations before every shift and wiped high chairs and booster seats after each use.
- Earned 2 guest comment card mentions and a monthly team award for teamwork in 2023.

SKILLS

Dining room: Table clearing and resetting, linen changes, water and bread service, side station stocking

Server support: Running food, crumbing tables, bussing bar tops, table numbering and seat positions

Sanitation: Sanitizer buckets, wiping high chairs and menus, safe glass handling, spill cleanup

Certificates: Food handler card, alcohol awareness certificate, Spanish (fluent)

EDUCATION

High school diploma, Valley High School, Las Vegas, NV, 2021

Fictional example by FindAJobAI: the person, employers and numbers are invented.