



The Original Oyster House Restaurant Internship

Host

Job Description & Requirements

- Front of House Position – Reports to Dining Room Manager/Manager on duty
- Fast Paced
- Excellent customer service
- Excellent communication skills
- Attention to detail and organized
- No previous restaurant experience needed
- Be able to work in a standing position for long periods of time
- Must be able to lift up to 20 pounds
- Must be professional, well-groomed, a team player, have a friendly disposition, and reflect our core values

Job Responsibilities

- Performs all functions in accordance with applicable state laws and objectives of the Original Oyster House, as well as established policies, procedures, and controls
- Greets guests and seat them at tables or present a waiting pager
- Provides guests with menus and sometimes take drink order
- Controls flow of restaurant by working a seating chart and rotating servers appropriately
- Answers telephone with guest inquiries
- Cleans and inspects restrooms
- Maintains a clean work environment in accordance with Health Department standards
- Attends, and satisfactorily completes all required training as assigned and required