



The Original Oyster House Restaurant Internship

Line Cook

Job Description & Requirements

- Back of House Position – Reports to Kitchen Manager/Manager on duty
- Fast Paced
- No previous restaurant experience needed
- Communication and reliability is a must
- Ability to lift up to 40 pounds
- Ability to lift, reach, bend, and stoop
- Be able to work in a standing position for long periods of time
- Must be professional, well-groomed, a team player, have a friendly disposition, and reflect our core values

Job Responsibilities

- Cook to order
- Cook to Original Oyster House standards
- Multi-tasker
- Performs all functions in accordance with applicable state laws and objectives of the Original Oyster House, as well as, established policies, procedures, and controls
- Attends, and satisfactorily completes all required training as assigned and required
- Maintains a clean work environment in accordance with Health Department standards
- Follow proper sanitation guidelines and food handling techniques