



Job Description: Dinner Host
4pm-9pm 2-4 days/week

Summary

Taste of Deishú is a tribally-owned and managed restaurant and event space in Haines (Tlingit: Deishú), Alaska. We seek a Dinner Host for the summer 2025 Season (May-October). The restaurant will feature staple menu items and weekly specials highlighting locally sourced ingredients and/or traditional Tlingit foods. The Dinner Host will be the main connection between the kitchen and customers, ensuring a good experience for customers and clear communication with the kitchen. The ideal candidate will have customer service experience in the food industry, generally enjoys people, a love of locally sourced foods, and enjoys working on a team.

Responsibilities

- Facilitates the “vibe” of the place, ensuring the music is good, the lighting and heat are comfortable, and customers and staff feel at ease
- Seats customers and is accommodating to physical needs of customers
- Takes customers drink orders and ensures that no persons under the age of 21 consume beer/wine. Regularly checks to see if the customer wants another beverage
- Takes food orders and make sure customers are satisfied. This includes being able to explain menu items and weekly specials to customers as well as allergen information
- Knows and loves the menu. Can speak fondly of the ingredients and their sources and generally enjoys the food being served
- Clearly communicates with both customers and chef/servers. This includes offering reasonable menu changes for dietary needs and ensuring those changes are communicated to the Kitchen
- Manages front of house: water pitchers, napkins, clean counters, silverware, (Napkins, counters etc.).
- Helps garnish dinner and plate dessert
- Helps with general clean up including wiping down tables, sweeping, and mopping
- Helps put away dishes
- Communicates needs with management and staff and helps maintain a supply inventory
- Adheres to Alaska State alcohol rules and keep an eye on the place overall to make sure everything is legal
- Maintains a professional and positive work environment
- Adheres to relevant state, local and federal food sanitation codes and best practices
- Settles till and tips at the end of service and records information into written daily log

Skills and Qualifications

- Experience with customer service in the food industry
- Willingness to learn and potentially teach others skill gained through this position
- Effective working autonomously as well as part of a team
- Willingness to work flexible hours
- Comfortable standing on feet for up to eight hours and lifting 50+ pounds
- Has current Alaska Food Handlers Card and follows Alaska DEC rules and regulations regarding food safety.

Compensation

- Part Time (12-24hrs/week); competitive wage

To apply, please visit the CIA office or visit www.chilkoot-nsn.gov and email a completed application to tasteofdeishu@chilkoot-nsn.gov