

## **Head Waitstaff Job Description**

Head Waitstaff works 45 hours a week between July 2- August 22. S/he is responsible for the scheduling of 3 other waitstaff on a weekly basis. The Head Waitstaff works closely with the chefs to ensure proper training between front and back of house. Head Waitstaff carries out the high standards set by the Quimby management and ensures the entire waitstaff team works professionally, politely and enthusiastically with all Quimby guests and one another.

Responsibilities are similar to other waitstaff in preparation of the main dining area or designated eating area for the presentation of all meals. Meals are served family style, buffet or catered outside.