

Interview Note Sheet

Server

Applicant Information					
Name: <u>Adam Hayes</u>			Interviewer: <u>Hamish</u>		
Date: <u>12/10/19</u>			Rate of Pay: <u>open</u>		
Position (s) Applied for: <u>Serv, Bar (Beer/Wine)</u>			Referred by: <u>Re Act</u>		
Test Scores					
Server	<u>30/35</u>	%	Bartender	<u>/30</u>	%
Prep Cook	<u>/15</u>	%	Barista	<u>/10</u>	%
Grill Cook	<u>/40</u>	%	Cashier	<u>/10</u>	%
Dishwasher	<u>/10</u>	%	Housekeeping	<u>/16</u>	%
					Seeking: <u>Full-Time</u> <u>Part-Time</u>

Relevant Experience & Summary of Strengths			
Total of <u>15</u> Experience in Food Service/Hospitality			
How many customers or tables are you used to serving at one time? How would you re-act if an extra table was added to your section?	How many items can you carry on a tray? Please describe how to pick up a large oval tray.	How is a banquet server different from a regular restaurant server?	Notes:
<u>Great attitude</u> <u>has management experience</u> <u>server / has done lots of beer wine pouring</u>		<u>event service</u> <u>set menus,</u> <u>larger party</u>	<u>Very professional</u> <u>lots of experience</u>

P.O.S. Experience: (Y/N) details: _____

Transportation	Regions Available to work:
<u>reliable</u>	<u>open</u>
Certifications (if any)	Availability
	<u>open</u>
Uniforms Owned:	Recommendations:
☒ Bistro White ☒ Black Bistro ☐ Tuxedo ☐ 1/2 Tuxedo ☐ Black Vest ☐ Long Black Tie ☐ Other: _____	☐ Chef Coat ☐ Chef Pants ☐ Knives ☒ Black Pants ☒ Non-Slip Shoes ☐ Bow Tie ☐ Cut Glove
	<u>Acrobat Academy</u> <u>Lead Academy</u>
	Other Languages Spoken: