

Interview Note Sheet

Applicant Information

Name: Lisa Fichter
Date: 9/1/14

Position(s) Applied for:

Sekker - prep/deli

Interviewer: Debbie Mucci

Rate of Pay:

Referred by:

Test Scores				Score
Server	/35	%	Bartender	/30
Prep Cook	/15	%	Barista	/10
Grill Cook	/40	%	Cashier	/10
Dishwasher	/10	%	Housekeeping	/15

Full-Time

Part-Time

Relevant Experience & Summary of Strengths

Total of _____ in Food Service

15 yrs Sekker experience.
Prep cook - made salads, sandwiches
little grill cooking experience - breakfast
Sandwiches, bagels, cheese, salads.

~~Salads~~

Server \$12-\$13.
prep \$12-\$13.

P.O.S. Experience: Y / N details:

Transportation

Car

Public Transit

Carpool (Rider / Driver)

Regions Available to work:

North NJ

South NJ

Central NJ

Jersey Shore

Certifications (if any)

TiPS

Serv-Safe

~~Offered~~

LEAD

Other _____

Will Submit

Availability

Open

AM only

PM only

Weekdays only

Weekends only

Details:

Uniforms Owned:

Bistro

Black Bistro

Tuxedo

1/2 Tuxedo

Black Vest

Long Black Tie

Chef Coat

Chef Pants

Knives

Black Pants

Non-Slip Shoes

Bow Tie

Other: _____

Would you recommend this applicant for Acrobat Academy?

convention candidate?

Other Languages Spoken:



Lisa A. Eichter

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STRENGTHS:

- 15 years experience - Waitressing (breakfast, lunch, dinner, cocktails, a la carte, banquets)
- Multi-tasker (front/back-of-house skills, trainee, computerized ordering...)
- 8 months - Le Cordon Bleu College of Culinary Arts, Atlanta, GA
- Customer Service/Relations
- Work well under pressure

RELEVANT SKILLS & ACCOMPLISHMENTS:

- ServSafe Certified 12/19/2008 - 12/19/2013
- Cake Decorating (Certificate)
- "Valentine's Chocolate Box" Workshop (Certificate)
- Personal Chef Workshop (Certificate)

ORGANIZATIONAL:

- Time management
- Supervised Trainees
- Computer knowledge
- Business knowledge
- Reservationist
- Able to resolve problems/issues without supervision
- Inventory management
- Team Player

EDUCATION:

- Nov 08-Jun 09 Le Cordon Bleu College of Culinary Arts of Atlanta, GA - Associate of Occupational Science

EMPLOYMENT:

- Oct 2015-Present_Hinck's Turkey Farm, Manasquan, NJ_Worked the Line...
- Aug 2015-Aug 2015_The Pizza Shoppe, Ocean Grove, NJ_Line/Prep Cook...
- Apr 2015-Aug 2015_Aug 2015-Oct 2015_NJ State Unemployment
- Oct 2014-Apr 2015_Marlo Plastics, Neptune, NJ_Production Fabricator...
- Jun 2014-Aug 2014_Jimmys Place, Belmar, NJ_Prep Cook...
- Oct 2013-Present _At Your Service Caterers, Freehold, NJ_Banq Serv...
- Aug 2011-Present_Simcha/Dependable Caterers, Lakewood, NJ_Banq Serv...

Servers Test

80%

Multiple Choice

b 1) Food is served on what side with what hand?
 a) On the left side with the left hand
 b) On the left side with the right hand
 c) On the right side with the left hand
 d) On the right side with the right hand

X

b 2) Drinks are served on what side with what hand?
 a) On the left side with the left hand
 b) On the left side with the right hand
 c) On the right side with the left hand
 d) On the right side with the right hand

X

b 3) Food and drinks are removed on what side with what hand?
 a) On the left side with the left hand
 b) On the left side with the right hand
 c) On the right side with the left hand
 d) On the right side with the right hand

X

a 4) What part of a glass should you handle at all times?
 a) The stem
 b) The widest part of the glass
 c) The top

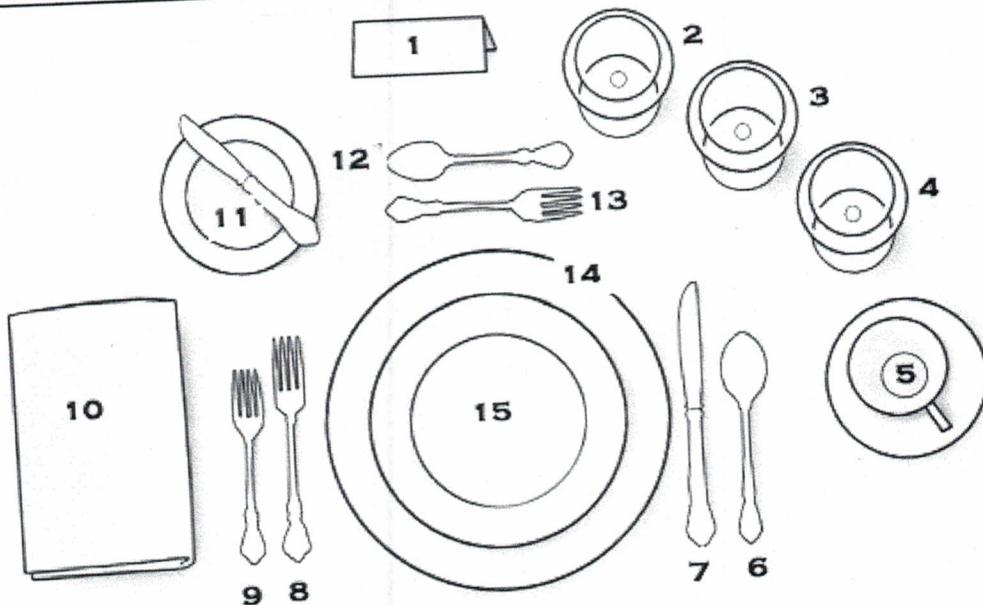
d 5) When you are setting a dining room how should you set up your tablecloths?
 a) Neatly and evenly across the tables
 b) The creases should all be going in the same directions
 c) The chairs should be centered and gently touching the table cloth
 d) All of the above

d 6) If you bring the wrong entrée to a guest what should you do?
 a) Go back into the kitchen and patiently wait in line behind the rest of the servers until it's your turn
 b) Inform the guests that you will bring the correct entrée once everyone else in the dinning room is served
 c) Try to convince the guests to eat what you brought them
 d) Go back into the kitchen to the front of the line and inform the expeditor that you need a different entrée

Match the Correct Vocabulary

✓ Scullery	Metal buffet device used to keep food warm by heating it over warmed water
✓ Queen Mary	Style of service where food is prepared or served individually at the dinner table to fit the customer's specific taste (i.e. providing dressing and pepper for salad or handing out bread to each patron)
✓ Chaffing Dish	Used to hold a large tray on the dining floor
✗ French Passing	Area for dirty dishware and glasses
✗ Russian Service	Large metal shelving unit for prepared food to be held or for dirty trays to be stored
✓ Corkscrew	Used to open bottles of wine
✓ Tray Jack	Style of dining in which the courses come out one at a time

Servers Test



Match the Number to the Correct Vocabulary

10 Napkin
11 Bread Plate and Knife
12 Name Place Card
13 Teaspoon
14 Dessert Fork
15 Soup Spoon
16 Salad Fork
17 Salad Plate
18 Water Glass

8 Dinner Fork
15 Tea or Coffee Cup and Saucer
7 Dinner Knife
2 Wine Glass (Red)
9 Salad Fork
14 Service Plate
3 Wine Glass (White)

Fill in the Blank

1. The utensils are placed 2 inch(es) from the edge of the table.

2. Coffee and Tea service should be accompanied by what extras? Dessert

3. Synchronized service is when: Banquet Server Style

4. What is generally indicated on the name placard other than the name? Table #

5. The Protein on a plate is typically served at what hour on the clock? 6

6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? Make sure kitchen knows