

Interview Note Sheet Server

Applicant Information	
Name: <u>Donald Kienitz (react)</u>	Interviewer: <u>Hannah Bates</u>
Date: <u>10/17</u>	Rate of Pay: <u>12</u>
Position (s) Applied for: <u>Server / Bartender</u>	Referred by: <u>react hired in 2015</u>

Test Scores					
Server	30/35	%	Bartender	30/35 100	%
Prep Cook	/15	%	Barista	/10	%
Grill Cook	/40	%	Cashier	/10	%
Dishwasher	/10	%	Housekeeping	/16	%

Seeking:
☒ Full-Time
☐ Part-Time

Relevant Experience & Summary of Strengths			
Total of <u>lots</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:
10-200 calm cool collecter address the situation	Knees not back balance is key 10+	events order up / stressful	Lots of experience,

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

Transportation	Regions Available to work:
<u>yes</u>	<u>Sacramento</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:	☒ Acrobat Academy ☐ Lead Academy
☐ Chef Coat ☐ Chef Pants ☐ Knives ☒ Black Pants ☒ Non-Slip Shoes ☒ Bow Tie	Other Languages Spoken:
	<u>none</u>