

Interview Note Sheet

Name: <u>Danielle Belletiere</u>	Interviewer: <u>Jo Paik</u>
Date: <u>11/30/16</u>	Rate of Pay: <u>\$13</u>
Position (s) Applied for: <u>server</u>	Referred by: <u>Craigslist</u>

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

Seeking
Full-Time
<u>Part-Time</u>

Relevant Experience & Summary of Strengths

Total of _____ in Food Service

• Starv Staffing - Edison, NJ
bartender, server, captain
since Feb '16

• A la Carte - Clinton, NJ
staffing agency
1 1/2 with them
- bartender, serving

• Regosville Tavern PA Sands Casino - Bethlehem, PA
cocktail server, bartender

up to 1 hour travel.

1 Main Street
Clinton, NJ. 08809

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

Transportation: Car Public Transit Carpool (Rider / Driver)

Regions Available to Work

North NJ South NJ West NJ Central NJ Jersey Shore

Certifications in NJ

TIPS PA Serv-Safe LEAD Other _____ Will Submit

Availability

Open AM only PM only Weekdays only Weekends only
Flexible NO SUNDAYS (every other)

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 Acrobot Academy?

Convention Candidates?

Other Languages Spoken:

Multiple Choice

- A 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
- D 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
- 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
- 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
- A 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 dining 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

31/35
89%

Match the Correct Vocabulary

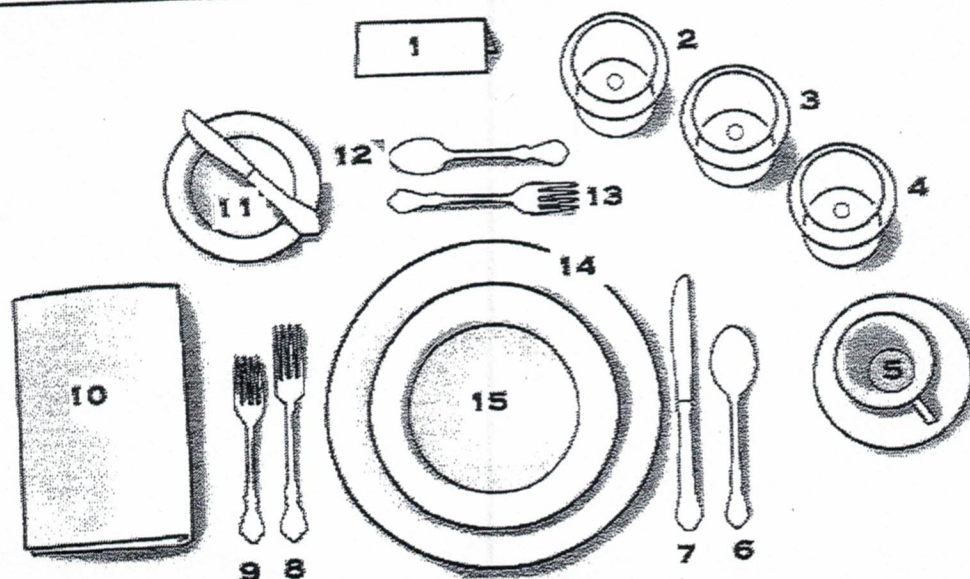
- D Scullery
E Queen Mary
A Chaffing Dish
B French Passing
G Russian Service
F Corkscrew
C Tray Jack

- A Metal buffet device used to keep food warm by heating it over warmed water
B 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)
C Used to hold a large tray on the dining floor
D Area for dirty dishware and glasses
E Large metal shelving unit for prepared food to be held or for dirty trays to be stored
F Used to open bottles of wine
G Style of dining in which the courses come out one at a time

Name _____

Servers Test

Score / 35



Match the Number to the Correct Vocabulary

- | | | | |
|-----------|-----------------------|-----------|------------------------------|
| <u>10</u> | Napkin | <u>8</u> | Dinner Fork |
| <u>11</u> | Bread Plate and Knife | <u>6</u> | Tea or Coffee Cup and Saucer |
| <u>1</u> | Name Place Card | <u>7</u> | Dinner Knife |
| <u>12</u> | Teaspoon | <u>2</u> | Wine Glass (Red) |
| <u>13</u> | Dessert Fork | <u>9</u> | Salad Fork |
| <u>6</u> | Soup Spoon | <u>14</u> | Service Plate |
| <u>15</u> | Salad Plate | <u>3</u> | Wine Glass (White) |
| <u>4</u> | Water Glass | | |

Fill in the Blank

- The utensils are placed 2 inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? Dessert
- Synchronized service is when: Each Server Serves at the Same time
- What is generally indicated on the name placard other than the name? Food
- The Protein on a plate is typically served at what hour on the clock? 6
- If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?
Talk to chef

Danielle Belletiere 20 Leigh Street, Clinton, NJ 08809 Phone 484-358-2578 Email:
oceananna10@aol.com

Personal Statement



Skilled and experienced hospitality professional offering a consistent record of success in positions that have provided a strong production, financial, supervisory, administrative, sales and relationship management background. A talented organizer and resourceful problem solver able to adapt to change, exercise sound judgment and an excellent multi-tasker. An effective communicator and astute motivator that's outgoing, sociable and an upbeat attitude. I have a customer oriented outlook, capable of directing and training others or contributing to the collaborative effects of a team. I am a reliable, results oriented and self-motivated person with a strong work ethic and possess the ability to build productive professional relationships. I have strong attention to detail. I am thorough and quality oriented, able to plan and prioritize to meet deadlines, quality goals and bottom line objectives.

Work Experience

Ala Carte / Landmark Hospitality, Clinton, NJ October 2014 - Present
Bartender / Server

Service high end events such as art shows, fashion shows and weddings at locations such as The Ryland Inn, Snug Harbor and Manna Contemporary.

Riegelsville Tavern, Riegelsville, PA 18077 June 2012 – December 2014
Bartender / Day shift manager-

Provide excellent customer service with regular customer clientele. Liquor inventory, and all cash deposit drops.

Cobalt Cafe Sands Casino, Bethlehem, PA 18015 April 2010 – May 2012
Bartender / Poker Room Server

Bartender in high volume Restaurant, also Provided food and beverage in Poker area to high end poker players.

Easton Auto, Freemansburg Easton, PA 18042 April 2009 – April 2010
Car Sales

Participated in sales of used vehicles, greeted customers, negotiated price to close deals, calculated and quoted sales price including tax, trade in allowance, license fees, discounts and requirements for financing. Assisted with arranging financing, insurance and warranties.

Bennigans, Allentown, PA 18103

March 2006 – May 2008

Bartender / Server

Served in the dining room, and also tended bar. Tips certified

Qualification & Certification

Pennsylvania Gaming control board license December 2010

Computer Skills

• Microsoft Word • Excel • Power Point • Adobe Products • PDF

Education

Allentown Business - Allentown, Pa 18103

Travel Tourism, Graduated September 1997

Hazleton Area High School, Hazleton Pa 18201- Graduate Diploma /College Prep 1994

References available upon request