

# Interview Note Sheet

Name: Bennymillage mens

Date: 12/21/10

Position (s) Applied for:  
Server

Interviewer: Debbie McKee  
Rate of Pay: \$13.00 per hour  
Referred by: Craig 87187

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

Seeking
Full-Time
Part-Time

## Relevant Experience & Summary of Services

Total of 1 in Food Service

works as a banquet server for Sunday at Royal Albert Palace. Call for weekend work. In case the Palace is closed. 20+ years of experience as a server. Has his own transportation. Will travel 10-15 miles.

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

Car       Public Transit       Carpool ( Rider / Driver )

## Regions Available to Work

North NJ

South NJ

Central NJ

Jersey Shore

TIPS       Serv-Safe       LEAD       Other       Will Submit

Availability  
Open: AM only      PM only      Weekdays only      Weekends only  
Monday - Friday (no weekends)

Details:

<input checked="" type="checkbox"/> Bistro	<input checked="" type="checkbox"/> Black Bistro	<input type="checkbox"/> Tuxedo	<input type="checkbox"/> 1/2 Tuxedo	<input type="checkbox"/> Black Vest	<input type="checkbox"/> Long Black Tie
<input type="checkbox"/> Chef Coat	<input type="checkbox"/> Chef Pants	<input type="checkbox"/> Knives	<input type="checkbox"/> Black Pants	<input type="checkbox"/> Non-Slip Shoes	<input type="checkbox"/> Bow Tie
			<input type="checkbox"/> Convention Candidate?		
Other Languages Spoken:					

Would you recommend this applicant for Acrobat Academy?

# BEMMULLAGE MENDIS

27A Aldrich Dr, Edison , NJ 08837 | C: 732 822 9769 | sumendis65@gmail.com

## Summary

- Restaurant professional with 29 years in FOH and BOH operations. Customer service and food handling expertise. Skilled at memorizing menu items and orders.
- Talented in creating warm, friendly, welcoming atmosphere for both patrons and co-workers.
- Detail-oriented and able to learn new tasks quickly and effectively.

## Experience

### Banquet Server

09/2008

#### Royal Albert Palace

Fords , NJ

- Exhibited thorough knowledge of foods, beverages, supervisory duties, service techniques, and guest interactions.
- Developed and maintained exceptional customer service standards.
- Developed and maintained a staff that provided hospitable, professional service while adhering to policies and business initiatives.
- Communicated well and used strong interpersonal skills to establish positive relationships with guests and employees.
- Worked closely with the chef and cooks to determine menu plans for special events or occasions.

06/2009 to 08/2014

### Restaurant Server

Iiselin, NJ

#### Renaissance Woodbridge Hotel

- Assisted guests with making menu choices in an informative and helpful fashion.
- Maintained knowledge of current menu items, garnishes, ingredients and preparation methods.
- Delivered exceptional service by greeting and serving customers in a timely, friendly manner.
- Answered questions about menu selections and made recommendations when requested.
- Correctly calculated charges, issued bills and collected payments.

11/2006 to 05/2008

Doral, NJ

### Beverage Server

#### Doral Gold Resort and Spa

- Delivered exceptional, friendly and fast service.
- Skillfully anticipated and addressed guests' service needs.
- Correctly calculated charges, issued bills and collected payments.

09/1991 to 05/2004

Miami, FL

### Cabin Steward

#### Carnival Cruise Lines

- Cleaned and returned vacant rooms to occupant-ready status.
- Supplied guests with extra towels and toiletries when requested.
- Swept and vacuumed floors, hallways and stairwells.

09/1988 to 08/1991

Dubai, UAE

### Waiter/Bartender

#### Hilton Hotel

- Promptly served all food courses and alcoholic beverages to guests.
- Maintained full knowledge of bar and menu items and made recommendations.
- Maintained familiarity with the latest in mixology, bar equipment and sanitation standards.
- Prepared mixed drinks; poured wine, beer and nonalcoholic beverages.

03/1986 to 09/1988

Colombo, Sri Lanka

### Waiter

#### Galadari Meridian

- Maintained knowledge of current menu items, garnishes, ingredients and preparation methods.

- Answered questions about menu selections and made recommendations when requested.
- Accurately recorded orders and partnered with team members to serve food and beverages that exceeded guests' expectations.

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## Education

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<b>Food and Beverage : Food and Beverage Internship</b>	<b>2008</b>
American Hospitality Academy	Doral, FL, USA
<b>Restaurant and Bar Service: Food and Beverage</b>	<b>1985</b>
Sri Lanka Hotels' School	Colombo, Sri Lanka
<b>High School Diploma: Mathematics</b>	<b>1980</b>
St. Sylvester's College	Kandy, Sri Lanka

**Servers Test**

**Multiple Choice**

- 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
- 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
- 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
- 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
- 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
- 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

23/35

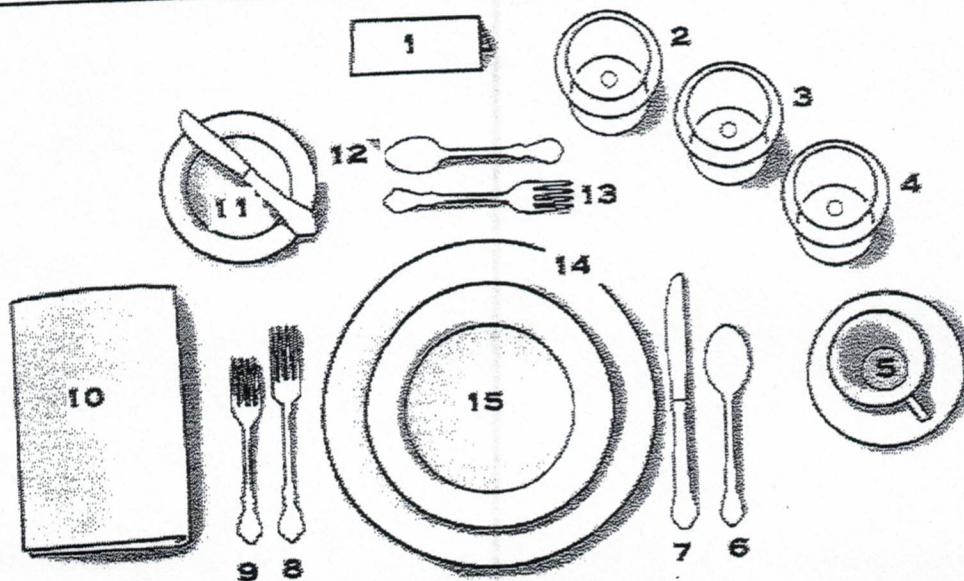
66%

**Match the Correct Vocabulary**

- E  Scullery
- D  Queen Mary
- A  Chaffing Dish
- G  French Passing
- B  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

**Servers Test**



Match the Number to the Correct Vocabulary

- 10 Napkin
- 11 Bread Plate and Knife
- 1 Name Place Card
- 8 Teaspoon
- 13 Dessert Fork
- 6 Soup Spoon
- 15 Salad Plate
- 12 Water Glass

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

Fill in the Blank

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inch (es) from the edge of the table.

1. The utensils are placed \_\_\_\_\_.
2. Coffee and Tea service should be accompanied by what extras? milk & sugar.
3. Synchronized service is when: \_\_\_\_\_.
4. What is generally indicated on the name placard other than the name? Table Number.
5. 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? Inform the Kitchen.