

Interview Note Sheet

Name: Benny Mollage Mendis **Interviewer:** Debbie McKee
Date: 12/2/16 **Rate of Pay:** \$13.00 per hour
Position (s) Applied for: Server **Referred by:** Craig 8187

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

Seeking:
☐ Full-Time
☒ Part-Time

Relevant Experience & Summary of Strengths Total of _____ in Food Service

Works as a banquet server ~~Friday~~ ^{Monday} @ Royal Albert Palace. Call for weekend work in case the Palace is closed.
 2+ years of experience as a server.
 Has his own transportation.
 Will travel 10-15 miles.

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 ☐ LEAD ☐ Other _____ ☐ Will Submit

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

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? ☐

BEMMULLAGE MENDIS

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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.

Restaurant Server

06/2009 to 08/2014

Renaissance Woodbridge Hotel

Iselin, NJ

- 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.

Beverage Server

11/2006 to 05/2008

Doral Gold Resort and Spa

Doral, NJ

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

Cabin Steward

09/1991 to 05/2004

Carnival Cruise Lines

Miami, FL

- 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.

Waiter/Bartender

09/1988 to 08/1991

Hilton Hotel

Dubai, UAE

- 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.

Waiter

03/1986 to 09/1988

Galadari Meridian

Colombo, Sri Lanka

- 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.

Education

Food and Beverage : Food and Beverage Internship

American Hospitality Academy

2008

Doral, FL, USA

Restaurant and Bar Service: Food and Beverage

Sri Lanka Hotels' School

1985

Colombo, Sri Lanka

High School Diploma: Mathematics

St. Sylvester's College

1980

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
60%

Match the Correct Vocabulary

E Scullery

D Queen Mary

A Chaffing Dish

G French Passing

B Russian Service

F Corkscrew

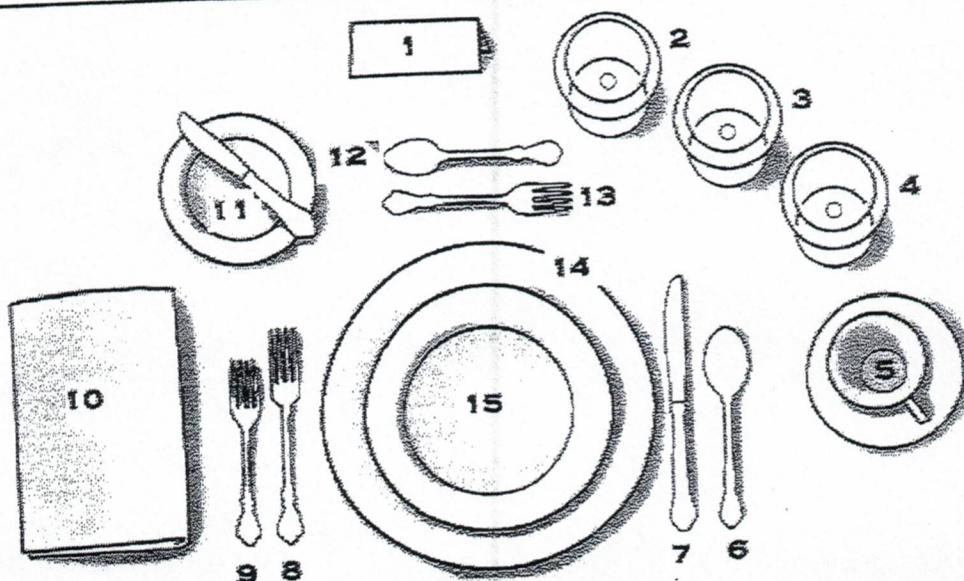
C Tray Jack

- 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

Name _____

Servers Test

Score / 35



Match the Number to the Correct Vocabulary

- 10 Napkin
- 11 Bread Plate and Knife
- 1 Name Place Card
- ~~12~~ Teaspoon
- 13 Dessert Fork
- 6 Soup Spoon
- 15 Salad Plate
- ~~14~~ Water Glass

- 8 Dinner Fork
- 5 Tea or Coffee Cup and Saucer
- 7 Dinner Knife
- ~~4~~ Wine Glass (Red)
- 9 Salad Fork
- 14 Service Plate
- ~~3~~ Wine Glass (White)

Fill in the Blank

1. The utensils are placed 01 inch (es) from the edge of the table.
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