

Interview Note Sheet

Name: <u>James O'Leary</u>	Interviewer: <u>Dubby</u>
Date: <u>12/12/10</u>	Rate of Pay: <u>12.00</u>
Position (s) Applied for: <u>Senior Runner</u>	Referred by: <u>Danad Washington</u>

Test Scores				Seeking	
Server	<u>33/35</u>	<u>99</u> %	Bartender	<u>/30</u>	%
Prep Cook	<u>/15</u>	%	Barista	<u>/10</u>	%
Grill Cook	<u>/40</u>	%	Cashier	<u>/10</u>	%
Dishwasher	<u>/10</u>	%	Housekeeping	<u>/15</u>	%

Full-Time
Part-Time

Relevant Experience & Summary of Strengths

Total of _____ in Food Service

1 yr server @ Applebees in Ocean Twp -

Server @ Friendly's for 2 yrs

currently not working - operability

* Roseland - 12/15/10

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 in any:

TIPS Serv-Safe LEAD Other Will Submit

Availability

Open AM only PM only Weekdays only Weekends only

Details: _____

Uniforms Desired:

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 Aerobics Academy? _____

Convention Candidates? _____

Other Languages Spoken: _____

Acrobat

outsourcing

Your Hospitality Staffing Professionals
665 Third St., Suite 415 • San Francisco, CA 94107

First and Last Name: James Silas
Email: Jerzsisdile@gmail.com
Phone number: (732) 510-5257

Working Experience:

Company Name: Applebee's
Dates of Employment: Oct/15 - Dec/16
Job Responsibility:

- waiter / food service
-
-
-

Company Name: Friendly's
Dates of Employment: January 16 - May 16
Job Responsibility:

- cashier
- fountain worker
- waiter / food service
- stocking

Company Name: _____
Dates of Employment: _____
Job Responsibility:

-
-
-
-

Skills

-
-
-
-

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

33/35

Match the Correct Vocabulary

D Scullery

A Queen Mary

A Chaffing Dish

— French Passing

— Russian Service

E Corkscrew

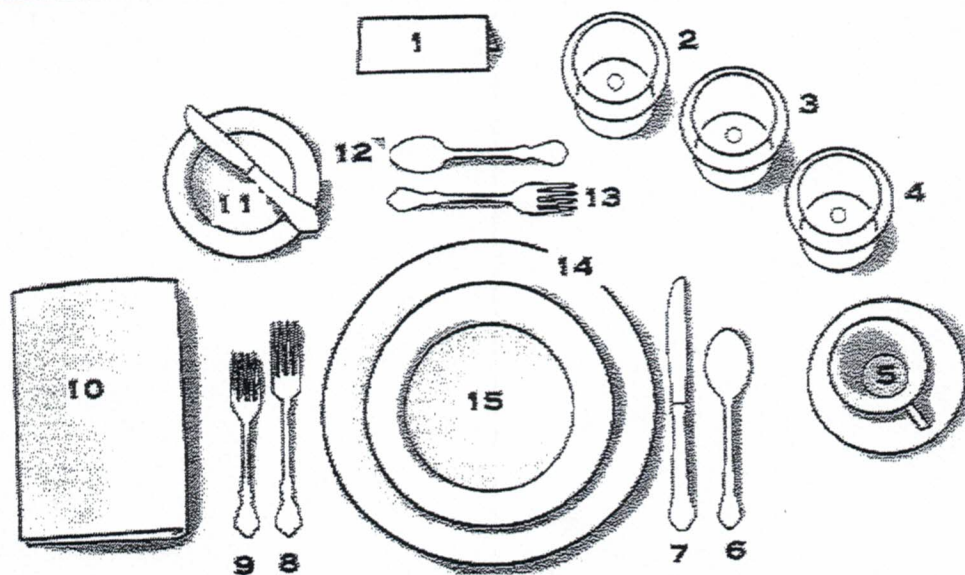
— Tray Jack

- 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
11
12
13
14
15

Napkin
Bread Plate and Knife
Name Place Card
Teaspoon
Dessert Fork
Soup Spoon
Salad Plate
Water Glass

2
3
4
5
6
7

Dinner Fork
Tea or Coffee Cup and Saucer
Dinner Knife
Wine Glass (Red)
Salad Fork
Service Plate
Wine Glass (White)

Fill in the Blank

- The utensils are placed 1 inch inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? Cream & Sugar
- Synchronized service is when: at the same time
- What is generally indicated on the name placard other than the name? meal choice
- The Protein on a plate is typically served at what hour on the clock? 6pm
- If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? tell chef