

Interview Note Sheet

Name: Arnaldo Lopez	Interviewer: Dulce Nickee
Date: 11/11/16	Rate of Pay: \$12.00
Position(s) Applied for: Server/runner/busser	Referred by: Diamond Washington

Test Scores:					
Server	24/35	84	% 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 _____ in Food Service

Currently @ Party Counter -
full time (cut in January - April)
Event set up / break down
never rarely served.
Will work APP \rightarrow walked to parties
covered small
sections with
will buy proper shoes.

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

Car	Public Transit	Carpool (Rider / Driver)
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Regions Available to work:	North NJ	South NJ	Central NJ	Jersey Shore
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Certifications:	TIPS	Serv-Safe	LEAD	Other _____	Will Submit _____
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Availability:	Open	AM only	PM only	Weekdays only	Weekends only
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Details:					
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Uniforms Desired:	Distro	Black Bistro	Tuxedo	1/2 Tuxedo	Black Vest	Long Black Tie
	Chef Coat	Chef Pants	Knives	Black Pants	Non-Slip Shoes	Bow Tie

Would you recommend this applicant for Academy?	Convention Candidate?	Other Languages Spoken:
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Servers Test

29/35

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 dinning 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

Match the Correct Vocabulary

d Scullery

e Queen Mary

a Chaffing Dish

g French Passing

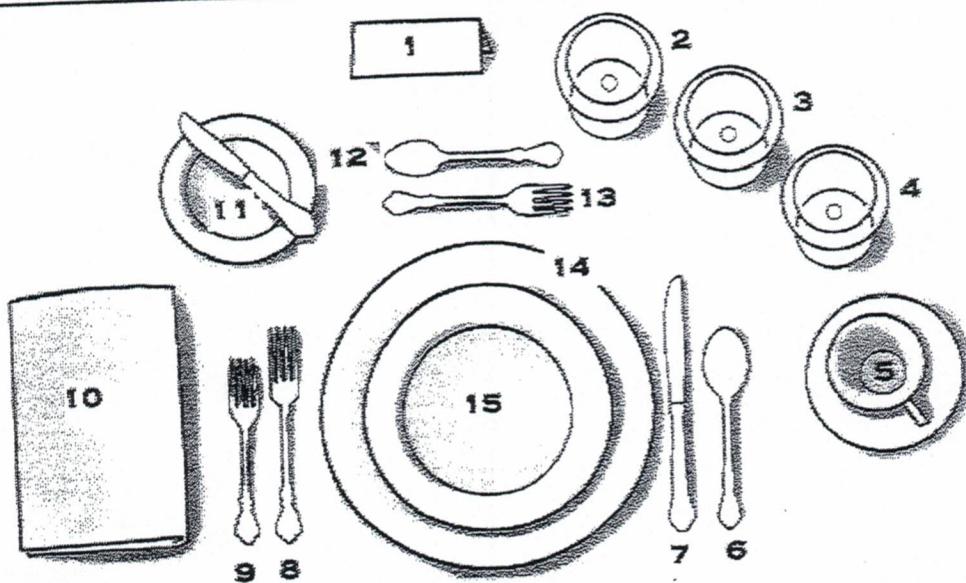
b Russian Service

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

<u>10</u>	Napkin	<u>8</u>	Dinner Fork
<u>11</u>	Bread Plate and Knife	<u>5</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

1. The utensils are placed _____ 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: _____ *at the same time*

4. What is generally indicated on the name placard other than the name? _____ *#*

5. The Protein on a plate is typically served at what hour on the clock? _____ *3*

6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? _____ *tell kitchen*

Acrobat

outsourcing

Your Hospitality Staffing Professionals
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First and Last Name: Arnaldo Lopez
Email: handymaria@gmail.com
Phone number: 732-626-1948

Working Experience:

Company Name: Party Corner
Dates of Employment: 5/13 - Present
Job Responsibility: TRUCK Driver

- loading
- unloading
- Party set up
- Party take down

Company Name: Lynes Construction
Dates of Employment: 1/09 - 5/13
Job Responsibility: Handyman

- paint
- ROOFing
- carpenter
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Company Name: _____
Dates of Employment: _____
Job Responsibility:

-
-
-
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Skills

- Bilingual
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