

Interview Note Sheet

Name: Gregory Louville Interviewer: Dennemckee
 Date: 01/15/17 Rate of Pay: \$11.00 / \$12.00 Server
 Position(s) Applied for: Server / Dishwasher Referred by: Tanisha Pilorge

Test Scores					
Server	<u>21</u> / <u>35</u>	<u>60</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>8</u> / <u>10</u>	<u>80</u> %	Housekeeping	<u>/16</u>	%

Seeking:
☐ Full-Time
☒ Part-Time

Restaurant Experience & Summary of Services
 Total of _____ In Food Service
~~CPK~~ CPK - 4 months server -
 no dishwashing experience -
 currently @ Walgreens in PhotoShop.
 Can carry a tray - banquet
 experience private caterer
 (works Tue, Thu, Sat) available all days
 every night has reliable transportation
 (available to start 2/1/17)

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

Transportation: ☒ Car ☐ Public Transit ☐ Carpool (Rider / Driver)

Regions Available to Work:
40 minute drive time ☒ North NJ ☒ South NJ ☒ Central NJ ☐ Jersey Shore

Certifications: ☐ TIPS ☐ Serv-Safe ☐ LEAD ☐ Other _____ ☐ Will Submit

Availability: ☒ Open ☐ AM only ☐ PM only ☐ Weekdays only ☐ Weekends only

Details:
 Uniforms: ☒ 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 Acrebor Academy? ☐ Yes ☐ No
 Convention Candidates? ☐ Yes ☐ No
 Other Languages Spoken: _____

Gregory Louiville

908 Union Terrace Union NJ, 07083

Cell: (908) 242-7916 louivilleg@yahoo.com

Education

Union High School (2008-2012)

Union County College (2013-2014)

SAE Institute (2014-present)

Work Experience

California Pizza Kitchen (2015-present)

- Taking orders down serving customers and help keep the restaurant clean .

Harmon's Discount (March -September 2015)



- Sales floor Associate/ Cashier that provided friendly assistance to costumers by retrieving unreachable items using large ladders, and also providing answers to any questions they had about merchandise. Kept sales floor neat, clean and presentable. Updated fixtures as well as created, organize and implemented new display settings. Kept up to date with new promotions and merchandise. Possessed knowledge of efficient use of database and online processing.

Walgreens (2013-2014)

- Cashier / Photo Tech that provided friendly assistance to costumers in the photo department by developing and taking pictures , and checking the expiration dates for the drinks , dairy and frozen goods. Kept the sales floor , bathrooms and stock room clean .

Screamin Parties (2012-2013)

- Hosted and supervised children while they played in the party arena. Kept the party room , bathroom and play arena clean for the birthday parties.

- c 1) After washing your hands, which item should be used to dry them?
a) Clean apron
b) Sanitized wiping cloth
☒ c) Single use paper towel
d) Common used cloth
- c 2) While washing dishes by hand, which item should you wear?
a) Cutting glove
b) Oven Mitt
☒ c) Rubber glove
d) Nothing
- d 3) When should you wash your hands?
a) Before you start work
b) After handling non-food items (garbage, money, cleaning chemicals)
c) After using the restroom
☒ d) All of the above
- a 4) If you need to move a heavy load, you should PULL and not PUSH the object. 
☒ a) True
b) False
- e 5) Which of the following could you be at risk for getting burned from?
a) Steam from boiling pots
b) Hot liquids (coffee, soup, tea)
c) Hot equipment (ovens, pots, chaffing dishes)
d) Harsh chemicals
☒ e) All of the above
- a 6) All work-related injuries, accidents or illnesses should be reported immediately to the supervisor on duty.
☒ a) True
b) False
- c 7) What should you do if you spill liquids or see a liquid spill?
a) Leave it for someone else to clean-up
b) Wait until the end of your shift to clean it
☒ c) Flag the spill and clean it immediately
d) Not sure
- c 8) When handling hot items you should?
a) Wear rubber gloves
b) No need to wear anything
☒ c) Use an oven mitt or dry cloth towel
d) Nothing
- a 9) If you are using a three-compartment sink for cleaning and sanitizing, the second sink is used for?
☒ a) Rinsing
b) Scraping
c) Washing
d) Sanitizing
- b 10) What is the proper method for cleaning and sanitizing stationary equipment?
a) Spray with a strong cleaning solution and wipe with a sanitized cloth
☒ b) Spray with a sanitizing solution, then rinse with clean water and dry
c) Wash and rinse, then wipe or spray with a chemical-sanitizing solution
d) Brush off loose soil with a clean cloth, then wipe with a sanitizing solution 

Name Gregory Leville

Score 21 / 35

Servers Test

Multiple Choice

- b 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
- b 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
- d 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
- b 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

Match the Correct Vocabulary

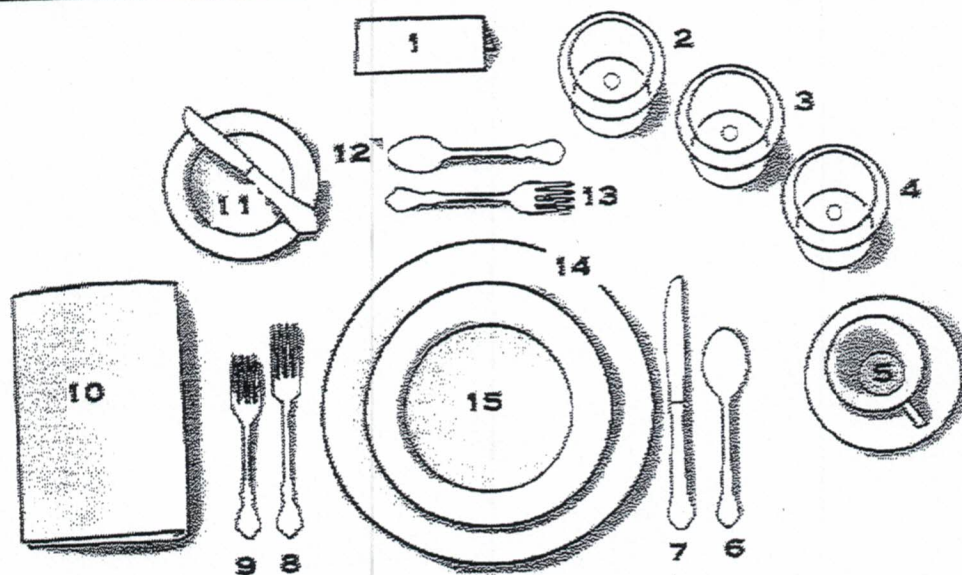
- E Scullery ☒
- a Queen Mary ☒
- D Chaffing Dish ☒
- G French Passing ☒
- B Russian Service ☒
- F Corkscrew ☒
- C Tray Jack ☒

- 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

- | | | | |
|-----------|-----------------------|-----------|------------------------------|
| <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>9</u> | Dessert Fork | <u>13</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 3 inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? cream sugar
- Synchronized service is when: same time
- What is generally indicated on the name placard other than the name? the table number
- The Protein on a plate is typically served at what hour on the clock? 5
- If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?
write it down (take note)