

# Interview Note Sheet

Name: YANNI Justin D. Columbie  
 Date: 2/15/17  
 Position(s) Applied for:  
Server, Bartender

Interviewer: Jo Park | Dubai McKee  
 Rate of Pay: \$13  
 Referred by:  
Craigslist

Test Scores					
Server	<u>30</u> / <u>35</u>	<u>85</u>	% 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 Strengths

- 3 West
  - server /expediter
- Executive Jet Management
  - 10 Teterboro
- Private planes/ jets
- cabin service manager
- Personal Touch (Catering Company)
  - East Brunswick - NY, NJ
  - Event Captain

Total of \_\_\_\_\_ in Food Service

Can start Mon  
NO Next Fri

up to 1 hour max  
 travel.

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

Car  Public Transit  Carpool ( Rider / Driver )

## Regions Available to Work

North NJ  South NJ  Central NJ  Union  Jersey Shore

TIPS  Serv-Safe  LEAD  Other \_\_\_\_\_ Will Submit

Open  AM only  PM only  Weekdays only  Weekends only  
 Details: M-Th F/Sat

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?  Yes  No  No Comment Candidate?  Yes  No  Other Languages Spoken: \_\_\_\_\_

# Justin D. Columbie

Phone Number (908) 577-2914

Email Address: [Justincolumbie@gmail.com](mailto:Justincolumbie@gmail.com)

## Certifications

August 2014 - Present

### FACTS International- Corporate Flight Attendant Training First Aid & AHA /CPR Certified

- Aircrafts Flown: Falcon 50/900, Challenger 300/604, Gulfstream 450 and Legacy.
- US Passport.
- NBAA Scholarship Recipient 2014.

## Experience

Feb 2016- present

### 3 West (Harvest Restaurant)

Server and Expediter. Manage the kitchen line. Maintain product knowledge and communicate changes to staff. Liaison between the kitchen and front of house staff

### Executive Jet Management, Cincinnati, OH

- Cabin Service Manager. Order and organized catering, food prep, serve and mix alcoholic beverages and wine, load and unload luggage, clean the aircraft.
- Knowledge and execution kosher, vegan and gluten free menus.
- Maintain a professional and safe environment while onboard the aircraft.

### NMG, INC. - Executive Flight Services

- Mentored under Nayma M Gelo for one year(CEO of NMG INC and Corporate flight attendant).
- Assisted lead Flight Attendant in set-up of new Global 5000 & Global 6000.
- Assisted lead Flight Attendant in locker set-up for on the ground support of aircrafts for 2 different clients of NMG, INC.

Aug 2014 - Present

Oct 2014 - June 2015

### Personal Touch , NY & NJ Region

- Event Captain (contractual).
- High-end event support for food service and hosting.

June 2012 - Jan 2015

### Brick Oven of Morristown (Havana Koi), Morristown, NJ

Server, Floor Manager, Food Runner, Bartender, Serve, Pre-bus, Food Run

May 2010 - April 2011

### Medco/ Liberty Medical

- Patient Benefit Specialist; Setting up patient accounts, Cold Calling, Sales and Customer Service

### Skills /Languages/Volunteer Work

- Fluent in English and Spanish
- Computer proficiency with Apple and Microsoft product

2006 - Present

### Metro Church, Waldwick, NJ

The Bus – Feeding Homeless throughout NJ Northern New Jersey region

Missionary - served overseas

Nursing Home Ministry - Performed plays and spent time with the residents.

**Servers Test**

**Multiple Choice**

D

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

d

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

A

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

d

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

30/35

**Match the Correct Vocabulary**

D Scullery

E Queen Mary

A Chaffing Dish

B French Passing

G Russian Service

F Corkscrew

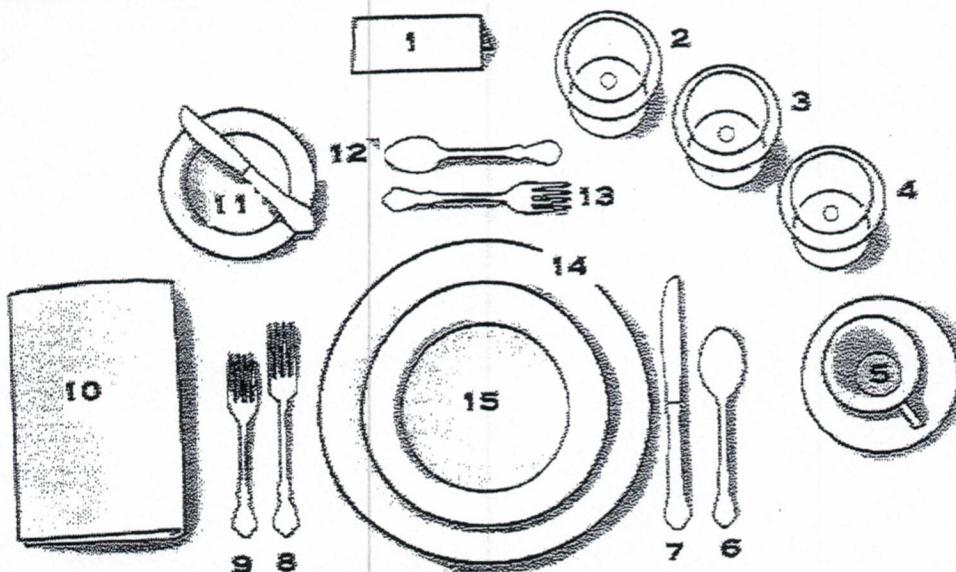
C Tray Jack

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

2 Water Glass

8 Dinner Fork

5 Tea or Coffee Cup and Saucer

7 Dinner Knife

14 Wine Glass (Red)

9 Salad Fork

14 Service Plate

3 Wine Glass (White)

Fill in the Blank

1. The utensils are placed \_\_\_\_\_ inch (es) from the edge of the table. 2
2. Coffee and Tea service should be accompanied by what extras? honey, milk, sweeteners
3. Synchronized service is when: All dishes are placed at once
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
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? ask about allergies.