

Interview Note Sheet

Name: Marc Muniz Interviewer: Jo Poik
 Date: 03/17/17 Rate of Pay: \$10, \$11
 Position (s) Applied for: Dishwasher, Server Referred by: Marcos Muniz

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

~~Genes~~ Transportations
 10/11 - 1/17
 -moving
 -loading
 -unloading
 -packing
 -supervising

* Has worked w/ dad
 for private catering & events
 as a server

Walmart
 1/11 - 10/11
 -Zoning -restock fridges
 -clerk

After 1 month availability will
 be open.

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

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

Regions Available to Work
 North NJ ☐ South NJ ☐ Central NJ Perth Amboy Jersey Shore

Certifications (if any)
 TIPS ☐ Serv-Safe ☐ LEAD ☐ Other _____ Will Submit

Availability
 Open ☐ AM only ☐ PM only ☐ Weekdays only ☐ Weekends only ☐
 Details: M-F after 1:30pm Sat/Sun Open

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 Acrobot Academy? ☐ Convention Candidates? ☐ Other Languages Spoken: _____

Acrobat

outsourcing

Your Hospitality Staffing Professionals
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First and Last Name: Marc Muniz
Email: Marc Muniz 252@gmail.com
Phone number: 848-242-7286

Working Experience:

Company Name: Genes Transportation
Dates of Employment: 10/11 - 1/17

Job Responsibility:

- Moving
- Loading
- unloading
- Supervising

Company Name: Walmart
Dates of Employment: 1/11 - 10/11

Job Responsibility:

- zoning
- dairy
- refrigerator
-

Company Name: Community Support Inc.
Dates of Employment: 3/09 - 7/10

Job Responsibility:

- Phone soliciting
-
-
-

Skills

- Computer savvy
- well spoken
-
-

Name Marc Muniz
Score / 35

Servers Test

Multiple Choice

- C 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
- 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

26/35
74%

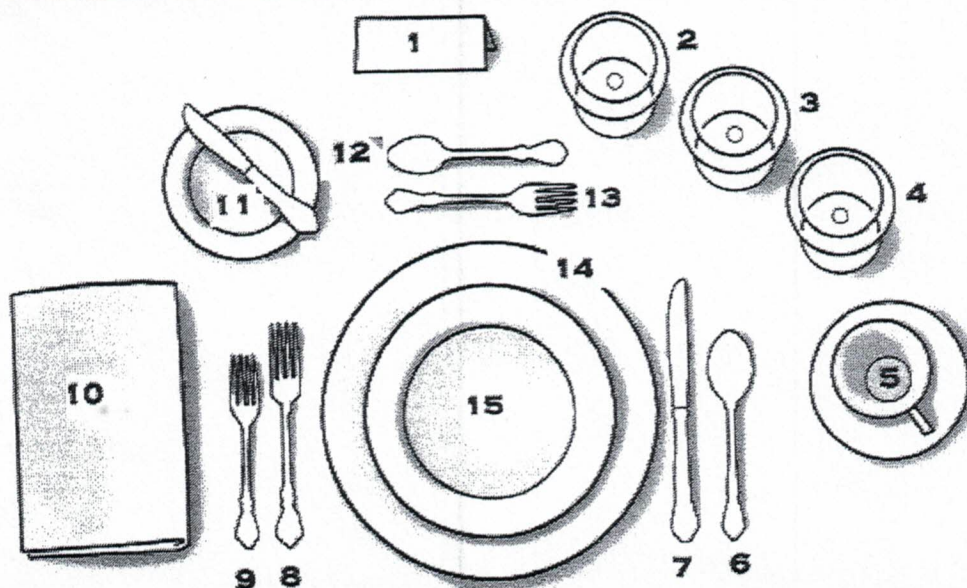
Match the Correct Vocabulary

- | | |
|--------------------------|---|
| <u>D</u> Scullery | A. Metal buffet device used to keep food warm by heating it over warmed water |
| <u>E</u> Queen Mary | 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) |
| <u>A</u> Chaffing Dish | C. Used to hold a large tray on the dining floor |
| <u>B</u> French Passing | D. Area for dirty dishware and glasses |
| <u>G</u> Russian Service | E. Large metal shelving unit for prepared food to be held or for dirty trays to be stored |
| <u>F</u> Corkscrew | F. Used to open bottles of wine |
| <u>C</u> Tray Jack | 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
- 6 Teaspoon
- 13 Dessert Fork
- 12 Soup Spoon
- 15 Salad Plate
- 2 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 6 inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? Milk and Sugar.
3. Synchronized service is when: the courses are served in a synchronized fashion.
4. What is generally indicated on the name placard other than the name? The guests name.
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?
accommodate them as best you can.

- 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
- d 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
- d 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

7/10
70%