

Interview Note Sheet

Applicant Information

Name: Connor Critchley

Interviewer: Jo Peik

Date: 03/27/17

Rate of Pay: \$12.50

Position (s) Applied for:
Busser/Server

Referred by: Jaime Critchley

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

McDonald's - Cashier
Taking orders & Drive thru

Spring Lake Pizzeria
Driver currently,
giving notice.

Lifeguard - South Jersey
1 season

Carimer - Spring Lake
Southern French, Northern Italian Fusion
Busser/Runner

Going to college
at Kean State in
NJ in August.
Studying film.

Jersey Mike's - Intern for 2 weeks

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

Transportation

☒ Car

Public Transit

Carpool (Rider / Driver)

Regions Available to work:

North NJ

South NJ

Spring Lake Heights
Central NJ

Jersey Shore

Certifications (if any)

TIPS

Serv-Safe

LEAD

Other _____

Will Submit

Availability

☒ Open

AM only

PM only

Weekdays only

Weekends only

Details:

after school start time 3pm

Uniforms Owned:

☒ 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: _____

Other Languages Spoken:

Would you recommend this applicant for Acrobat Academy?

Convention Candidate?

Servers Test

Multiple Choice

- a 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
- a 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
- d 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
86%

Match the Correct Vocabulary

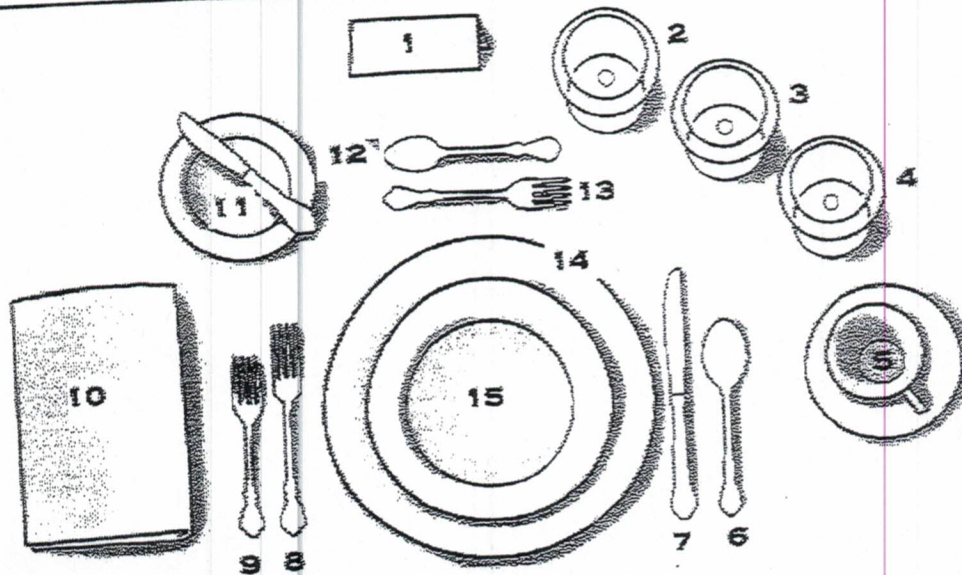
- d Scullery
e Queen Mary
a Chaffing Dish
g French Passing
b Russian Service
f Corkscrew
c Tray Jack

- 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

Name _____

Score / 35

Servers Test



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
- 4 Water Glass

- 8 Dinner Fork
- 5 Tea or Coffee Cup and Saucer
- 7 Dinner Knife
- 2 Wine Glass (Red)
- 9 Salad Fork
- 14 Service Plate
- 3 Wine Glass (White)

Fill in the Blank

1. The utensils are placed 2 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: same time for food
4. What is generally indicated on the name placard other than the name? menu
5. The Protein on a plate is typically served at what hour on the clock? _____
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?
Tell chef