

# Interview Note Sheet

Name: <u>Enn Dickerson</u>	Interviewer: <u>Debbie McKee</u>
Date: <u>4/2/11</u>	Rate of Pay: <u>12.00</u>
Position (s) Applied for: <u>server</u>	Referred by: <u>S. Liepe</u>

Test Scores					
Server	<u>32/35</u>	<u>91</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>/10</u>		% Housekeeping	<u>/15</u>	%

Seeker
Full-Time
Part-Time

Relevant Experience & Summary of Strengths	Total of <u>3</u> In Food Service
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2 yrs serving @ Pizza Hut  
 1 yr serving @ 2 Brothers Italian  
 Wine Server & Hostess @ Renault Winery  
 (open diet)

Has open availability  
 able to carry a tray w/ 10 plates  
 South Jersey only - is All City

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

Transportation
Car Public Transit Carpool ( Rider / Driver )

Regions Available to work
North NJ South NJ 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:

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:
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# Acrobat

outsourcing

Your Hospitality Staffing Professionals

665 Third St., Suite 415 • San Francisco, CA 94107

First and Last Name: Jim Deckard

Email: emc1041887@acrob

Phone number: 609-241-4298

## Working Experience:

Company Name: Pizza Hut

Dates of Employment: 2016

Job Responsibility:

- serve customers
- bus tables
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- 

Company Name: Two Brothers Pizza

Dates of Employment: Server 2014-2015

Job Responsibility:

- take orders
- serve customers
- clean tables
- nodess

Company Name: Reynolds Winery

Dates of Employment: 2015

Job Responsibility:

- greet guests
- pour wine
- 
- 

## Skills

- 
- 
- 
-



**Servers Test**

**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  
d) The base
- 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 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**

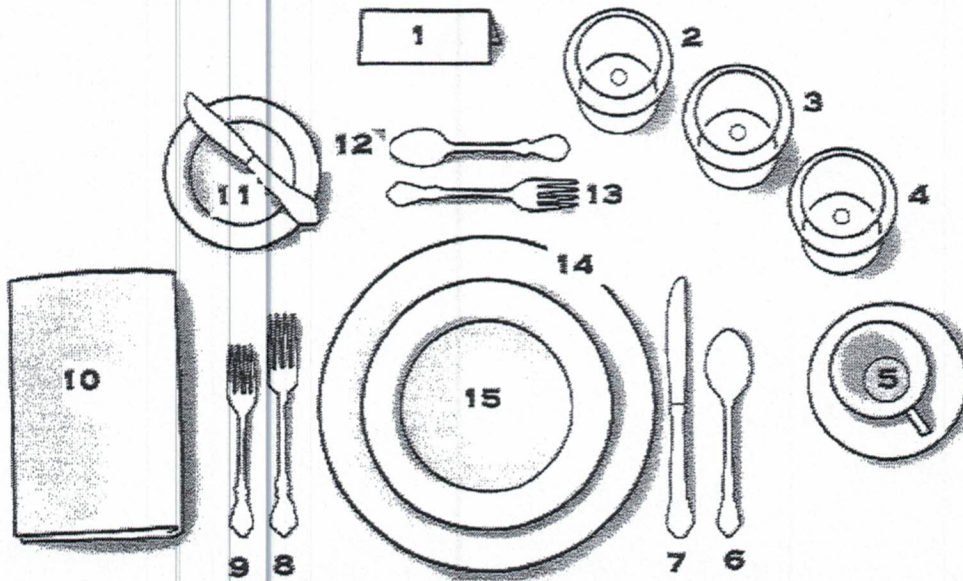
- d Scullery  
e Queen Mary  
a Chaffing Dish  
b French Passing  
g Russian Service  
f Corkscrew  
c Tray Jack

- 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  
11  
12  
13  
14  
15

Napkin  
Bread Plate and Knife  
Name Place Card  
Teaspoon  
Dessert Fork  
Soup Spoon  
Salad Plate  
Water Glass

2  
3  
4  
5  
6  
7

Dinner Fork  
Tea or Coffee Cup and Saucer  
Dinner Knife  
Wine Glass (Red)  
Salad Fork  
Service Plate  
Wine Glass (White)

**Fill in the Blank**

- The utensils are placed 2 inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? milk + sugar
- Synchronized service is when: at the same time
- What is generally indicated on the name placard other than the name? table #
- The Protein on a plate is typically served at what hour on the clock? 12
- If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? tell chef