

Interview Note Sheet

Name: Erin Dickerson  
 Date: 4/16/11  
 Position (s) Applied for: server

Interviewer: Debbie McKee  
 Rate of Pay: 12.00  
 Referred by: S. Liepe

Test Scores					
Server	<u>32</u> /35	<u>91</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

Total of 5 in Food Service

Gyro service @ Pizza Hut  
 1 yr serving @ 2 Brothers Italian  
 Wine Server & Hostess @ Renault Wines  
 (open diem)

Has open availability  
 Able to carry a tray w/ 10 plates

South Jersey only - in All Cities

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

Car

Public Transit

Carpool ( Rider / Driver )

Regions Available to Work

North NJ

South NJ

Central NJ

Jersey Shore

Certifications Held

TIPS

Serv-Safe

LEAD

Other \_\_\_\_\_

Will Submit

Availability

Open

AM only

PM only

Weekdays only

Weekends only

Details:

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 Acrobet Academy?

Conversion Candidate?

Other Languages Spoken:

# Acrobat

outsourcing

Your Hospitality Staffing Professionals  
665 Third St., Suite 415 • San Francisco, CA 94107

First and Last Name: Lori Dickason

Email: emilydickason@yahoo.com

Phone number: (609) 241-4298

**Working Experience:**

Company Name: Pizza Jet

Dates of Employment: 2010

Job Responsibility:

- Serve customers
- Bus tables
- ...
- ...

Company Name: Two Brothers Pizza

Dates of Employment: Summer 2014-2015

Job Responsibility:

- Take orders
- serve customers
- clean tables
- order supplies

Company Name: Reagent Works

Dates of Employment: 2015

Job Responsibility:

- Greet guests
- Scan menu
- ...
- ...

**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
  
- 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 dinning 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

91/35



**Match the Correct Vocabulary**

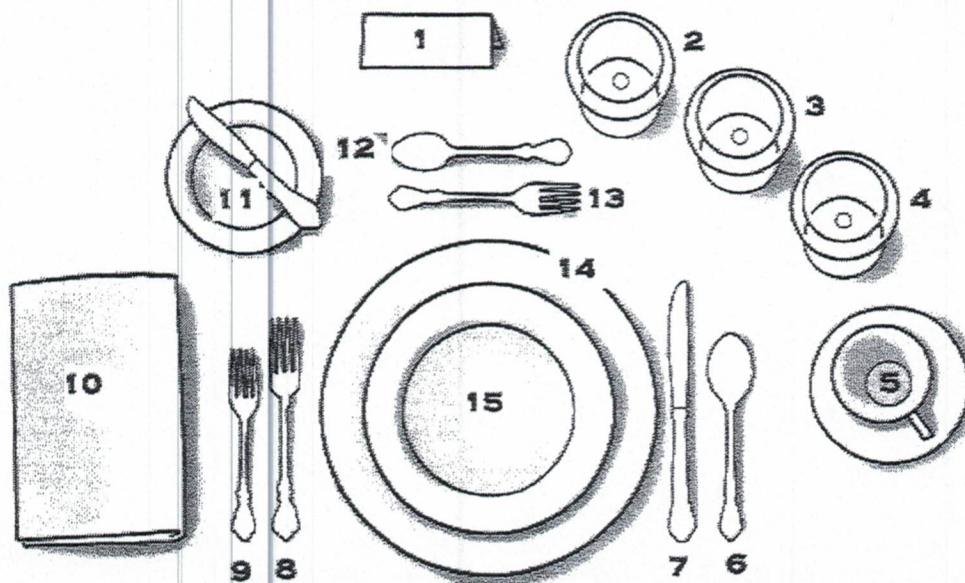
<u>D</u>	Scullery
<u>E</u>	Queen Mary
<u>A</u>	Chaffing Dish
<u>B</u>	French Passing
<u>G</u>	Russian Service
<u>F</u>	Corkscrew
<u>C</u>	Tray Jack

- 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

8  
5  
2  
3  
9  
14  
3

Dinner Fork

Tea or Coffee Cup and Saucer

Dinner Knife

Wine Glass (Red)

Salad Fork

Service Plate

Wine Glass (White)

**Fill in the Blank**

1. The utensils are placed \_\_\_\_\_ 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: \_\_\_\_\_ *at the same time*
4. What is generally indicated on the name placard other than the name? \_\_\_\_\_ *Table #*
5. The Protein on a plate is typically served at what hour on the clock? \_\_\_\_\_ *12*
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? \_\_\_\_\_ *tell chef*