

# Interview Note Sheet

Name: <u>Amel Kner</u>	Interviewer: <u>Debbie McKee</u>
Date: <u>4/3/17</u>	Rate of Pay: <u>12.00 P/H</u>
Position(s) Applied for: <u>Server</u>	Referred by: <u>Steven Ripe</u>

Test Scores					
Server	<u>34/35</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>	%

Seeked
Full-Time
<u>Part-Time</u>

Relevant Experience & Summary of Strengths

Total of \_\_\_\_\_ In Food Service

Server @ Ovale's Accc for 3 1/2 yrs  
Server / cocktail waiters at Tropicana  
Server @ Canneries in Atlantic City  
\* our Chaspeah  
\* South Jersey only  
\* open availability  
\* can cover a lay sector independently

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: 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 Acredit 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: Amy Krier  
Email: Amy@lizardonatank.com  
Phone number: 415-919-5050

## Working Experience:

Company Name: Ovation-ACC-C  
Dates of Employment: 2012-2016  
Job Responsibility:

- banquet setup
- banquet serving
- bussing tables
- 

Company Name: Tropicana  
Dates of Employment: 2012-2014  
Job Responsibility:

- cocktail waitress
- buffet server
- carmines server
- 

Company Name: \_\_\_\_\_  
Dates of Employment: \_\_\_\_\_  
Job Responsibility:

- 
- 
- 
- 

## Skills

- 
- 
- 
-



Name \_\_\_\_\_  
Score 31 / 35

## Servers Test

### Multiple Choice

- B 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
- 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
- B 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

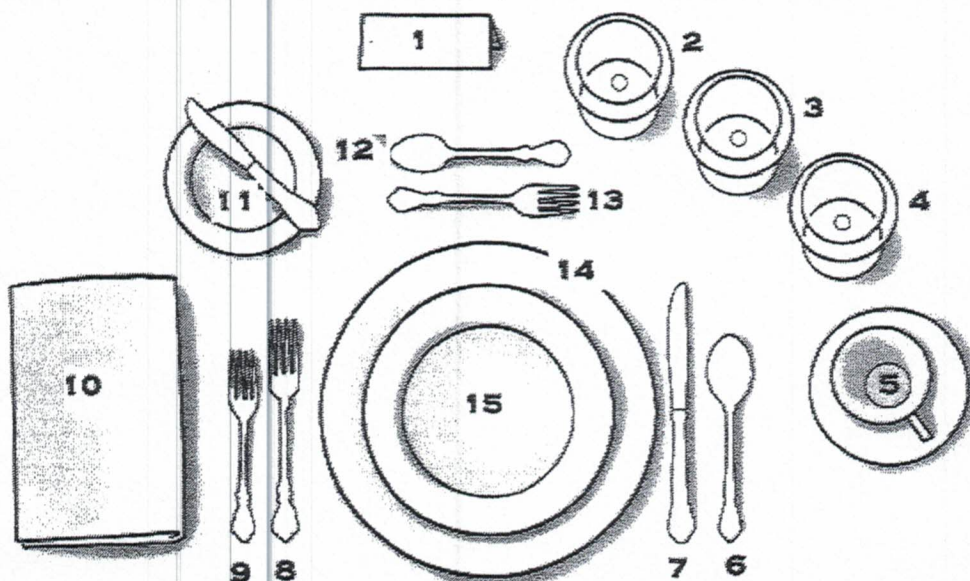
### Match the Correct Vocabulary

- |                     |   |   |
|---------------------|---|---|
| ___ Scullery        | → | A. Metal buffet device used to keep food warm by heating it over warmed water   |
| ___ 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) |
| ___ Chaffing Dish   | → | C. Used to hold a large tray on the dining floor  |
| ___ French Passing  | → | D. Area for dirty dishware and glasses  |
| ___ Russian Service | → | E. Large metal shelving unit for prepared food to be held or for dirty trays to be stored   |
| ___ Corkscrew       | → | F. Used to open bottles of wine   |
| ___ 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                | 8  | Dinner Fork                  |
| 11 | Bread Plate and Knife | 5  | Tea or Coffee Cup and Saucer |
| 12 | Name Place Card       | 7  | Dinner Knife                 |
| 13 | Teaspoon              | 2  | Wine Glass (Red)             |
| 14 | Dessert Fork          | 9  | Salad Fork                   |
| 15 | Soup Spoon            | 14 | Service Plate                |
|    | Salad Plate           | 3  | Wine Glass (White)           |
|    | Water Glass           |    |                              |

### Fill in the Blank

- The utensils are placed ONE inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? CREAM & SUGAR
- Synchronized service is when: SERVED AT THE SAME TIME
- What is generally indicated on the name placard other than the name? TABLE NUMBER
- 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?  
SPEAK TO THE CHEF OR CAPTAIN