

Interview Note Sheet

Name: <u>Amieh Kruen</u>	Interviewer: <u>Debbie Malone</u>
Date: <u>4/30/11</u>	Rate of Pay: <u>12.00 P/H</u>
Position(s) Applied for: <u>Somm</u>	Referred by: <u>Steven Depe</u>

Test Scores				
Server	<u>34</u> /35	% Bartender	/30	%
Prep Cook	<u>15</u>	% Barista	/10	%
Grill Cook	<u>40</u>	% Cashier	/10	%
Dishwasher	<u>10</u>	% Housekeeping	/16	%

Seeking:
Full-Time
Part-Time

Relevant Experience & Summary of Skills	Total of _____ in Food Service
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Server @ Ovaltine Accc for 3 1/2 yrs
 Server 1 cocktail waiters at Tapacana
 Server @ Carnivale in Atlantic City
 * our Chaspabah No problem
 * Smith Judy Kelly carrying tray
 * open availability
 * can cover a lay section independently

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

<input checked="" type="checkbox"/> Car	Public Transit	Carpool (Rider / Driver)
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Regions Available to Work:	North NJ	South NJ	Central NJ	Jersey Shore
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Certifications/Training:		TIPS	Serv-Safe	LEAD	Other _____	Will Submit _____
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Available:	Open	AM only	PM only	Weekdays only	Weekends only
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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 Academy?	Conversion Candidate?	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:

Email: Amy@lizardonatank.com
Phone number: 215-919-5656

Working Experience:

Company Name: Invations- 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

-
-
-
-

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 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



Match the Correct Vocabulary

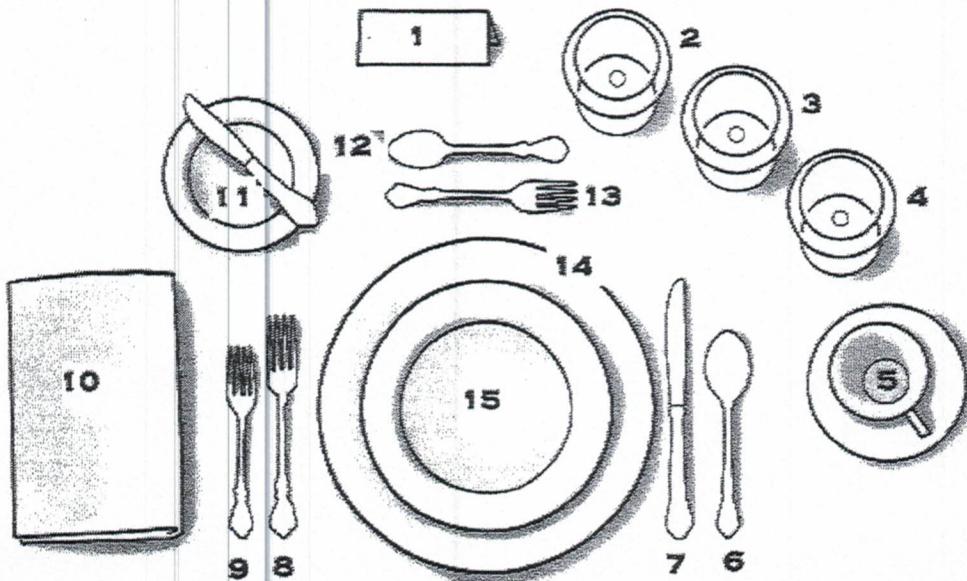
- Scullery
- Queen Mary
- Chaffing Dish
- French Passing
- Russian Service
- Corkscrew
- Tray Jack

- 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
1
15
2
6
5
9
4
1

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

8
5
7
2
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 ONE inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? CREAM & SUGAR
3. Synchronized service is when: SERVED AT THE SAME TIME
4. What is generally indicated on the name placard other than the name? TABLE NUMBER
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? SPEAK TO THE CHEF OR CAPTAIN