

Interview Note Sheet

| | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
|--|--------------|-----|----------------|--------------|--------------|--------|-------|-----|-------------|-----|---|-----------|-----|--|-----------|-----|---|------------|-----|--|-----------|-----|---|------------|-----|--|----------------|-----|---|---|--|
| Name: | Jondra Attie | | | Interviewer: | Dulpha Mcree | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Date: | 4/3/17 | | | Rate of Pay: | \$13.00 | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Position (s) Applied for: | Server | | | Referred by: | Steven Hepe | | | | | | | | | | | | | | | | | | | | | | | | | | |
| <table border="1"> <tr> <td colspan="2">Test Scores</td> </tr> <tr> <td>Server</td> <td>85/85</td> <td>100</td> <td>% Bartender</td> <td>/30</td> <td>%</td> </tr> <tr> <td>Prep Cook</td> <td>/15</td> <td></td> <td>% Barista</td> <td>/10</td> <td>%</td> </tr> <tr> <td>Grill Cook</td> <td>/40</td> <td></td> <td>% Cashier</td> <td>/10</td> <td>%</td> </tr> <tr> <td>Dishwasher</td> <td>/10</td> <td></td> <td>% Housekeeping</td> <td>/15</td> <td>%</td> </tr> </table> | | | | Test Scores | | Server | 85/85 | 100 | % Bartender | /30 | % | Prep Cook | /15 | | % Barista | /10 | % | Grill Cook | /40 | | % Cashier | /10 | % | Dishwasher | /10 | | % Housekeeping | /15 | % | <input checked="" type="checkbox"/> Full-Time <input type="checkbox"/> Part-Time | |
| Test Scores | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Server | 85/85 | 100 | % Bartender | /30 | % | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Prep Cook | /15 | | % Barista | /10 | % | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Grill Cook | /40 | | % Cashier | /10 | % | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Dishwasher | /10 | | % Housekeeping | /15 | % | | | | | | | | | | | | | | | | | | | | | | | | | | |

Relevant Experience & Summary of Services

* 25 yrs @ AC Convo Cente
 - Server
 - Bartender
 - Captain
 - Matrel D
 Can carry
 Can carry tray

* currently serving works @ Gregor's in Stony Point @
 * TONS OF EXPERIENCE
 perfect scores

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

| | | | | |
|---|----------------|----------------------------|---------------|----------------|
| Car | Public Transit | Carpool (Rider / Driver) | | |
| North NJ | South NJ | Central NJ | | |
| Jersey Shore | | | | |
| TIPS | Serv-Safe | LEAD | Other | Will Submit |
| Open | AM only | PM only | Weekdays only | Weekends only |
| Details: | | | | |
| Bistro | Black Bistro | Tuxedo | 1/2 Tuxedo | Black Vest |
| Chef Coat | Chef Pants | Knives | Black Pants | Non-Slip Shoes |
| | | | | Bow Tie |
| | | | | Long Black Tie |
| | | | | Other: |
| Other Languages Spoken: | | | | |
| Would you recommend this applicant for Acrobat Academy? | | | | |
| Conversion Candidates: | | | | |

Acrobat

outsourcing

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

First and Last Name: Sandy Attack

Email: smiles2u01@aol.com

Phone number: (609) 328 3899

Working Experience:

Company Name: AC Convention Ctr

Dates of Employment: 05 years (present)

Job Responsibility:

- Captain
- Server
- Bartender
-

Company Name: Gregory's Stony Pt

Dates of Employment: 2011 - present

Job Responsibility:

- Server
-
-
-

Company Name: Trump Plaza

Dates of Employment: 1998 - 2010

Job Responsibility:

- Server at IVana's
- Server at NY deli
-
-

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 ✓

- 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 ✓

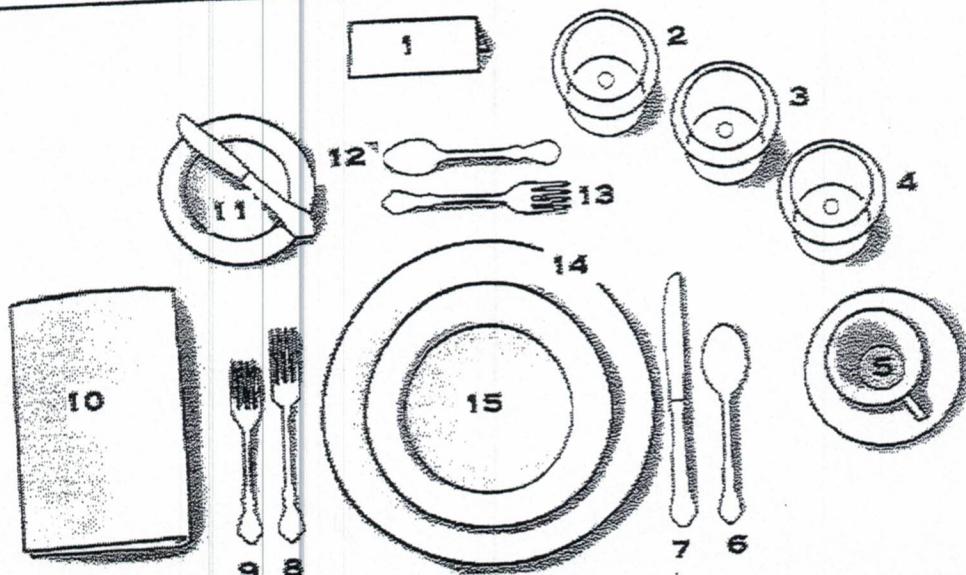
100 / 100

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

Servers Test



Match the Number to the Correct Vocabulary

10
11
12
13
14
15
16
17
18
19
20

Napkin

Bread Plate and Knife

Name Place Card

Teaspoon

Dessert Fork

Soup Spoon

Salad Plate

Water Glass

8
9
10
11
12
13
14
15
16
17
18
19
20

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. one
2. Coffee and Tea service should be accompanied by what extras? Cream and sugar
3. Synchronized service is when: all at the same time
4. What is generally indicated on the name placard other than the name? #
5. The Protein on a plate is typically served at what hour on the clock? 6:00
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? tell the kitchen