

Interview Note Sheet

Name: Andrea Hrick Interviewer: Debbie McKee
 Date: 4/3/17 Rate of Pay: \$13.00
 Position (s) Applied for: Server Referred by: Steven Hype

Test Scores			
Server	<u>35/35</u>	<u>100</u> %	Bartender /30 %
Prep Cook	<u>/15</u>		% Barista /10 %
Grill Cook	<u>/40</u>		% Cashier /10 %
Dishwasher	<u>/10</u>		% Housekeeping /15 %

Seeking:
☐ Full-Time
☒ Part-Time

Relevant Experience & Summary of Strengths
 Total of 25 in Food Service

- * 25 yrs @ AC Care Center
 - Server
 - Bartender
 - Captain
 - Maitre'D
- * currently serving works @ Gregory's in Sandy Point @
TONS OF EXPERIENCE
perfect score on skills test

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: 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 Acrobat Academy? _____ Conversion Candidates? _____ Other Languages Spoken: _____

Acrobat

outsourcing

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

First and Last Name:

Email:

Phone number:

Sandy Atack
smilestwine@aol.com
609 228 2899

Working Experience:

Company Name:

Dates of Employment:

Job Responsibility:

- Captain
- Server
- Bartender
-

Company Name:

Dates of Employment:

Job Responsibility:

- Server
-
-
-

Company Name:

Dates of Employment:

Job Responsibility:

- Server at Ivan'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
☐ 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

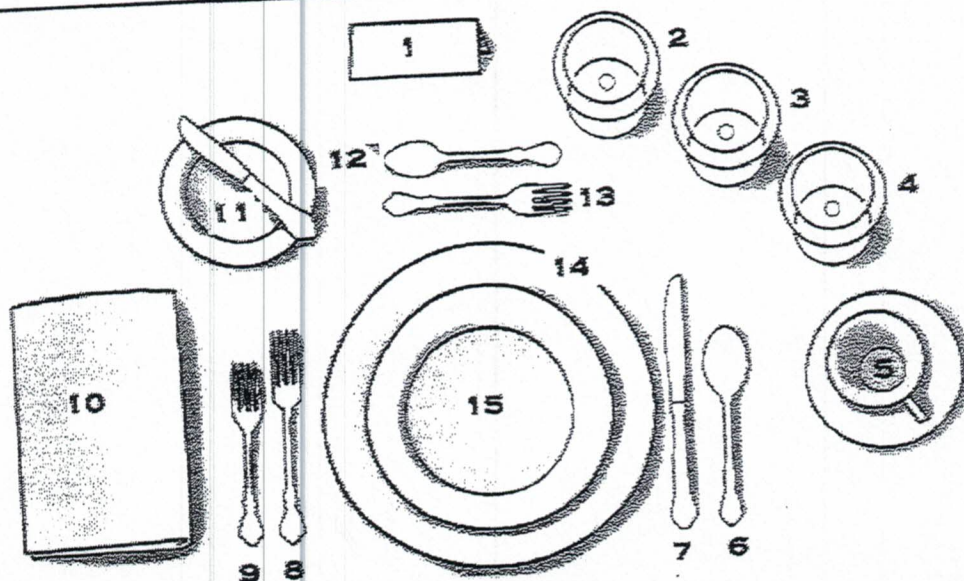
- D Scullery
E Queen Mary
A Chaffing Dish
B French Passing
G Russian Service
F Corkscrew
C Tray Jack

- 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 _____

Score / 35

Servers Test



Match the Number to the Correct Vocabulary

10
9
8
7
6
5
4
3
2
1

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

15
14
13
12
11
10
9
8
7
6
5
4
3
2
1

- 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 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