

Interview Note Sheet

Name: <u>Jennifer Dandz</u>	Interviewer: <u>W. Baerhake</u>
Date: <u>4/5/17</u>	Rate of Pay: <u>12.00</u>
Position (s) Applied for: <u>Server</u>	Referred by: <u>Steve Lepe/Brandy</u>

Test Scores					
Server	<u>30/35</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>	%

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

Relevant Experience & Summary of Strengths

Total of 6 in Food Service

Jennifer owns her own cleaning company -

- Server to supplement income
- 3 yrs @ Borgata cocktail waitress
- 18 mo @ Resorts - server
- 2 yrs Showboat server, bartender

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 Aarber Academy? _____

Conversion Candidates? _____

Other Languages Spoken: _____

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

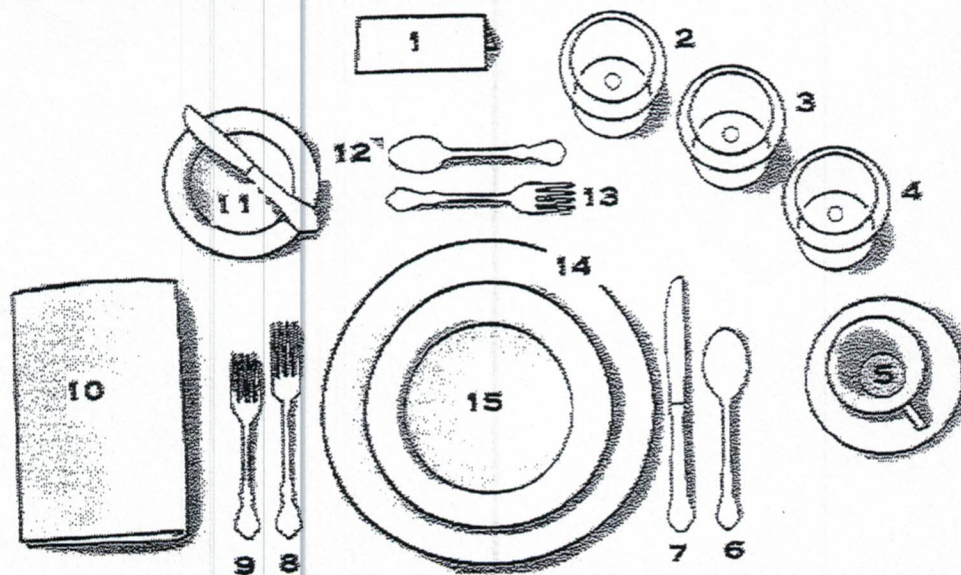
Match the Correct Vocabulary

- | | | |
|---------------------|----|--|
| ___ 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

- | | | | |
|-----------|-----------------------|-----------|------------------------------|
| <u>10</u> | Napkin | <u>9</u> | Dinner Fork |
| <u>11</u> | Bread Plate and Knife | <u>5</u> | Tea or Coffee Cup and Saucer |
| <u>1</u> | Name Place Card | <u>2</u> | Dinner Knife |
| <u>12</u> | Teaspoon | <u>7</u> | Wine Glass (Red) |
| <u>13</u> | Dessert Fork | <u>8</u> | Salad Fork |
| <u>6</u> | Soup Spoon | <u>14</u> | Service Plate |
| <u>15</u> | Salad Plate | <u>3</u> | Wine Glass (White) |
| <u>4</u> | Water Glass | | |

Fill in the Blank

- The utensils are placed one inch inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? milk & sugar
- Synchronized service is when: together
- What is generally indicated on the name placard other than the name?
- The Protein on a plate is typically served at what hour on the clock?
- If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? let chef know

Acrobat

outsourcing

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

First and Last Name: Jennifer Handzo
Email: Jhandzo1988@gmail.com
Phone number: 609 614 1318

Working Experience:

Company Name: Barrata
Dates of Employment: 4/2013 - 8/2016
Job Responsibility:

- cocktail waitress
- server
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Company Name: Resorts
Dates of Employment: 9/2016 -
Job Responsibility:

- buffet server
- hostess
- vip dining team
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Company Name: Shawbeart
Dates of Employment: 7 yrs ago
Job Responsibility:

- Diamond Club Waitress
- Buffet Server
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Skills

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