

# Interview Note Sheet

## Applicant Information

Name: <u>Brenda Sutyak</u>	Interviewer: <u>Dubbiemakee</u>
Date: <u>5/24/17</u>	Rate of Pay: <u>13.00</u>
Position (s) Applied for: <u>server</u>	Referred by: <u>craigslist</u>

## Test Scores

Server	/35	%	Bartender	/30	%
Prep Cook	/15	%	Barista	/10	%
Grill Cook	/40	%	Cashier	/10	%
Dishwasher	/10	%	Housekeeping	/16	%

## Seeking:

Full-Time

Part-Time

## Relevant Experience & Summary of Strengths

Total of \_\_\_\_\_ in Food Service

Currently not working -  
 - worked as server/hostess mullers Ale House for 11 months  
 able to carry a tray w/ 10 plates  
 can handle busy sections  
 has her own transportation -> will travel up to an hour -

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 Owned:

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?

Convention Candidate?

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

26/35

74%

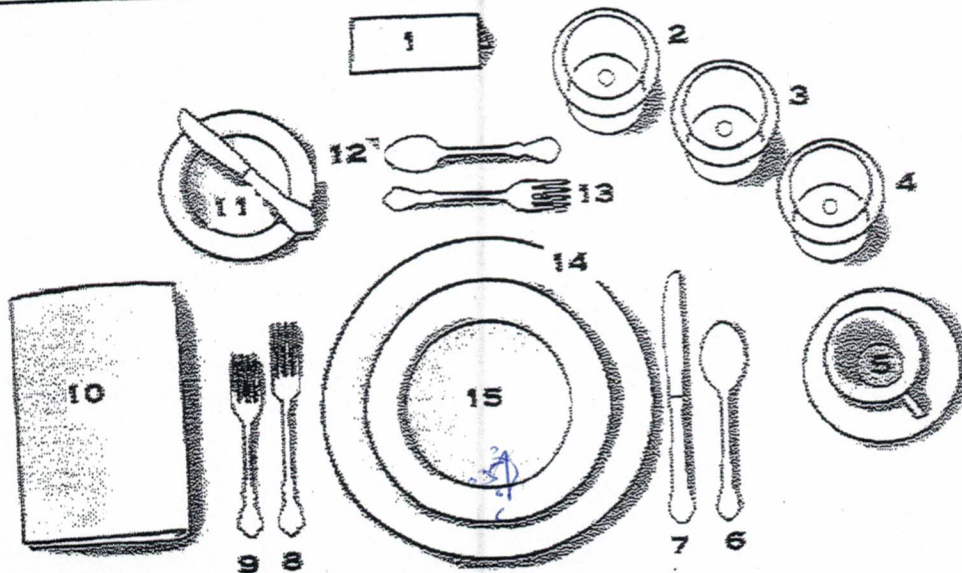
## **Match the Correct Vocabulary**

- ☒ D Scullery
- ☒ Queen Mary
- ☒ A Chaffing Dish
- ☒ French Passing
- ☒ 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**

Score / 35



**Match the Number to the Correct Vocabulary**

- |              |                       |              |                              |
|--------------|-----------------------|--------------|------------------------------|
| <u>10</u>    | Napkin                | <u>8</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>7</u>     | Dinner Knife                 |
| <u>12</u>    | Teaspoon              | <del>3</del> | Wine Glass (Red)             |
| <u>13</u>    | Dessert Fork          | <u>9</u>     | Salad Fork                   |
| <u>6</u>     | Soup Spoon            | <u>14</u>    | Service Plate                |
| <u>15</u>    | Salad Plate           | <del>4</del> | Wine Glass (White)           |
| <del>2</del> | Water Glass           |              |                              |

**Fill in the Blank**

- The utensils are placed \_\_\_\_\_ inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? Milk Sugar
- Synchronized service is when: At the same time
- What is generally indicated on the name placard other than the name? number of table
- The Protein on a plate is typically served at what hour on the clock? 6 o'clock
- If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?  
Go to Kitchen tell the Chef