

Interview Note Sheet

Applicant Information

Name: <u>Emily Milian</u>	Interviewer: <u>J. Park</u>
Date: <u>05/31/17</u>	Rate of Pay: <u>\$12</u>
Position(s) Applied for: <u>Server</u>	Referred by: <u>Indeed</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

Recent Graduate of Purnell School. Total of _____ in Food Service

Stelton Pizza in Piscataway

- Server
- Cashier

Likes working w/people.

1 year employment

Buffalo Wild Wings in Watchung.

- Hostess
- Busser
- Take Out

3 month employment

Back home by 5-6pm
Thurs - Sun.

★ up to 45 min travel.

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

Transportation

Car

Public Transit

Carpool (Rider / Driver)

Regions Available to work:

North NJ

South NJ

Central NJ

Dunellen

Jersey Shore

Certifications (if any)

TiPS

Serv-Safe

LEAD

Other _____

Will Submit

Availability

Open

AM only

PM only

Weekdays only

Weekends only

Details:

Mon - Sun

Mon - Weds

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:

Acrobat

outsourcing

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

First and Last Name: Emily Milian
Email: emilemilian31@gmail.com
Phone number: 732-609-4120

Working Experience:

Company Name: Stelton Pizza

Dates of Employment: 1 year

Job Responsibility:

- Server
- Cashier
- Money
- Orders

Company Name: Buffalo Wild Wings

Dates of Employment: 3 months (summer)

Job Responsibility:

- Hostess
- Busser
- Take Out
- Phone/Orders

Company Name: Purnell School

Dates of Employment: High School

Job Responsibility:

- Student
- Boarding
- Study
- Clean

Skills

- Customer Service
- Orders
- Listen
- People Person

Servers Test

Multiple Choice

a

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

c

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

d

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

Metal buffet device used to keep food warm by heating it over warmed water

E Queen Mary

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)

A Chaffing Dish

Used to hold a large tray on the dining floor

F French Passing

Area for dirty dishware and glasses

G Russian Service

Large metal shelving unit for prepared food to be held or for dirty trays to be stored

B Corkscrew

Used to open bottles of wine

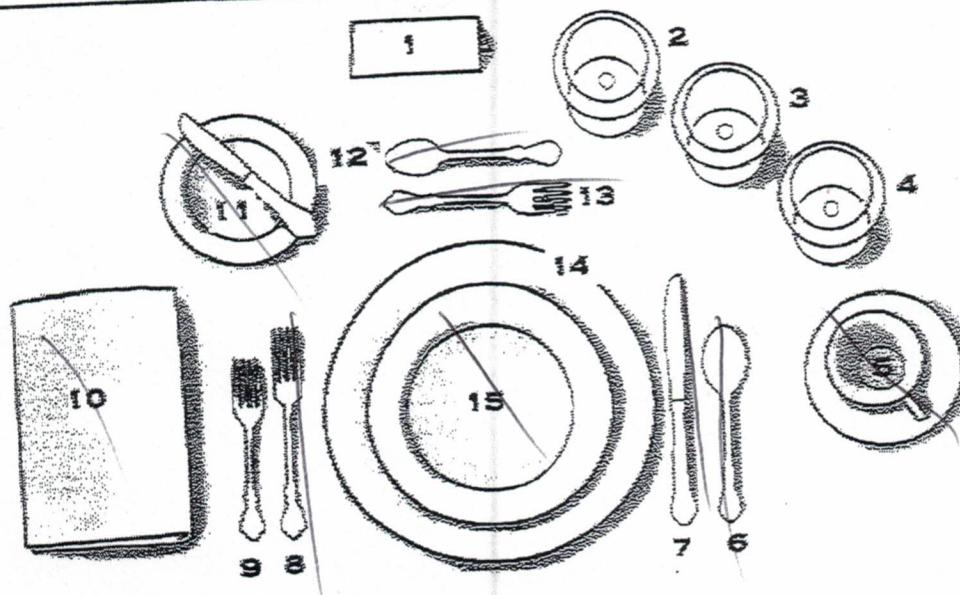
C Tray Jack

Style of dining in which the courses come out one at a time

25/35

71%

Servers Test



Match the Number to the Correct Vocabulary

10 Napkin
 11 Bread Plate and Knife
 1 Name Place Card
 12 Teaspoon
 13 Dessert Fork
 6 Soup Spoon
 15 Salad Plate
 4 Water Glass

6 Dinner Fork
 5 Tea or Coffee Cup and Saucer
 7 Dinner Knife
 2 Wine Glass (Red) X
 9 Salad Fork
 14 Service Plate
 3 Wine Glass (White) X

Fill in the Blank

1. The utensils are placed linch 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: plates served at same time
 4. What is generally indicated on the name placard other than the name? meal
 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?
Tell chef/ kitchen