

Interview Note Sheet

Applicant Information

Name: <u>Diane Comello</u>	Interviewer: <u>Jo Peik</u>
Date: <u>09/07/17</u>	Rate of Pay: <u>\$13 / \$14</u>
Position (s) Applied for: <u>Server/ Bartender</u>	Referred by: <u>Alexis I</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

Hannibals - Woodbridge
Server/ Bartender
4 years

Total of _____ in Food Service

Office Position
- 9 months
commute was too hard

up to 1 hour travel

Bohemia Breeze - Woodbridge
- 1 year
Server/ Bartender

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

Transportation

<input checked="" type="checkbox"/> Car	Public Transit	Carpool (Rider / Driver)
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Regions Available to work:

North NJ	South NJ	<input checked="" type="checkbox"/> Central NJ	<u>Neptune</u>	Jersey Shore
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Certifications (if any)

<input checked="" type="checkbox"/> TIPS	<input checked="" type="checkbox"/> Serv-Safe	LEAD	Other _____	Will Submit
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Availability

Open	<input checked="" type="checkbox"/> AM only	PM only	Weekdays only	Weekends only
Details:	<u>M-F until 5pm</u>			

Uniforms Owned:

<input checked="" type="checkbox"/> Bistro Chef Coat	<input checked="" type="checkbox"/> Black Bistro Chef Pants	<input checked="" type="checkbox"/> Knives	<input checked="" type="checkbox"/> Tuxedo	<input checked="" type="checkbox"/> 1/2 Tuxedo	<input checked="" type="checkbox"/> Black Vest	<input checked="" type="checkbox"/> Long Black Tie
			<input checked="" type="checkbox"/> Black Pants	<input checked="" type="checkbox"/> Non-Slip Shoes	<input checked="" type="checkbox"/> Bow Tie	<input checked="" type="checkbox"/> 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: Diane Comollo
Email: comollopc@gmail.com
Phone number: 732-947-6158

Working Experience:

Company Name: Houlihans
Dates of Employment: 2010 - 2015

Job Responsibility:

- Server
- bartender
- take food/bev orders
- POS system

Company Name: Office
Dates of Employment: 2015

Job Responsibility:

- Admin
- Typing
- Phone
- Greet guests

Company Name: Bahama Breeze
Dates of Employment: 2016 - current

Job Responsibility:

- Server / bartender
- take food/bev orders
- customer service
- upsell

Skills

- Cleanliness
- Friendly
- Use of POS systems
- Hard worker

Multiple Choice (6 points)

- 1) Carbonation _____ the rate of intoxication.
 - a) Slows down
 - b) Speeds up
 - c) Does nothing to
- 2) What are the six most commonly used spirits?
 - a) Sweet and Sour, Triple Sec, Grenadine, Midori, Lime Juice and Cranberry Juice
 - b) Vodka, Whiskey, Gin, Bourbon, Rum and Tequila
 - c) Chardonnay, Cabernet Sauvignon, Champagne, Merlot, Sauvignon Blanc, Zinfandel
 - d) Kahlua, Vodka, Frangelico, Gin, Tequila, Spiced Rum
- 3) You can accept an expired ID as long as all other information is correct.
 - a) True
 - b) False
- 4) If someone has had too much to drink, serving them coffee will help sober them up.
 - a) True
 - b) False
- 5) What are the acceptable forms of ID for Alcohol Consumption?
 - a) State or Government Issued ID Card or Drivers License
 - b) Passport or Passport ID Card (as long as it lists the person's date of birth)
 - c) School ID or Birth Certificate
 - d) A & B
 - e) A, B & C
- 6) If there is no shaker tin available to scoop ice for a drink, it is okay to use a glass.
 - a) True
 - b) False

33/35

94%

Vocabulary (9 points)

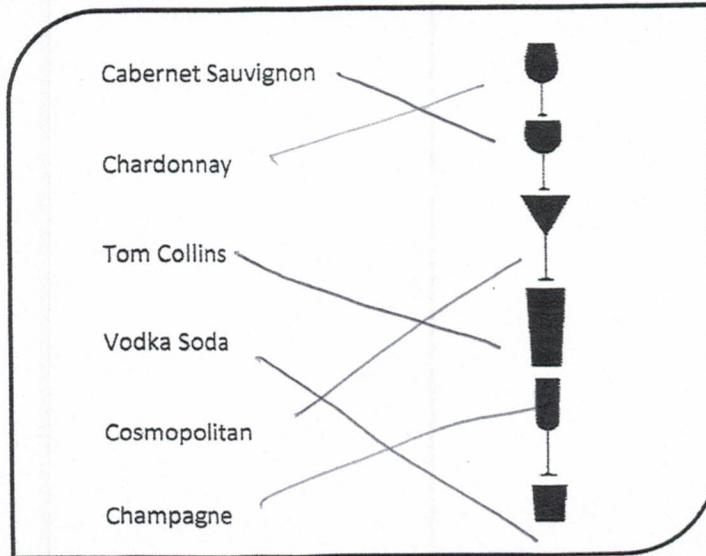
Match the word to its definition

- A "Straight Up"
- B Shaker Tin
- C "Neat"
- D Muddler
- E Strainer
- F Jigger
- G Bar Mat
- H "Float"
- I "Back"

- a.) Used to crush fruits and herbs for craft cocktail making
- b.) Used with the Shaker Tin to prevent solid material from entering a cocktail glass when poured
- c.) To serve chilled liquor in a chilled stemmed cocktail glass with no ice
- d.) To pour $\frac{1}{2}$ oz of a liquor on top
- e.) Used to measure the alcohol and mixer for a drink
- f.) Used to mix cocktails along with a pint glass and ice
- g.) Used on the bar top to gather spills
- h.) Requesting a separate glass of another drink
- i.) Means to serve spirit room temperature in a rocks glass with no ice

Glassware (6 points)

Match the correct glass to the drink



Answer and Question (14 points)

Provide examples of 3 brand name "top shelf" spirits (3 points): Patron, RIOSE, Hennessy

What are the ingredients in a Manhattan? Whiskey, Vermouth, Bitter

What are the ingredients in a Cosmopolitan? Vodka, Trip Sec, Cran, Lime

What are the ingredients in a Long Island Iced Tea? Vodka, Tequila, Rum, Ein, Trip Sec, Sour, Colce

What makes a margarita a "Cadillac"? Float of Grand Marnier

What is simple syrup? Sugar water

Is it legal to pour liquor from one bottle into another? What is this called? (2 points)

No. Marrying bottles

What should you do if you break a glass in the ice? remove or melt ice, clean

When is it OK to have an alcoholic beverage while working? NO

What does it mean when a customer orders their cocktail "dirty"? Olive juice

What are the ingredients in a Margarita? Tequila, Sweet/Sour, Orange Liqueur

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 dinning 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

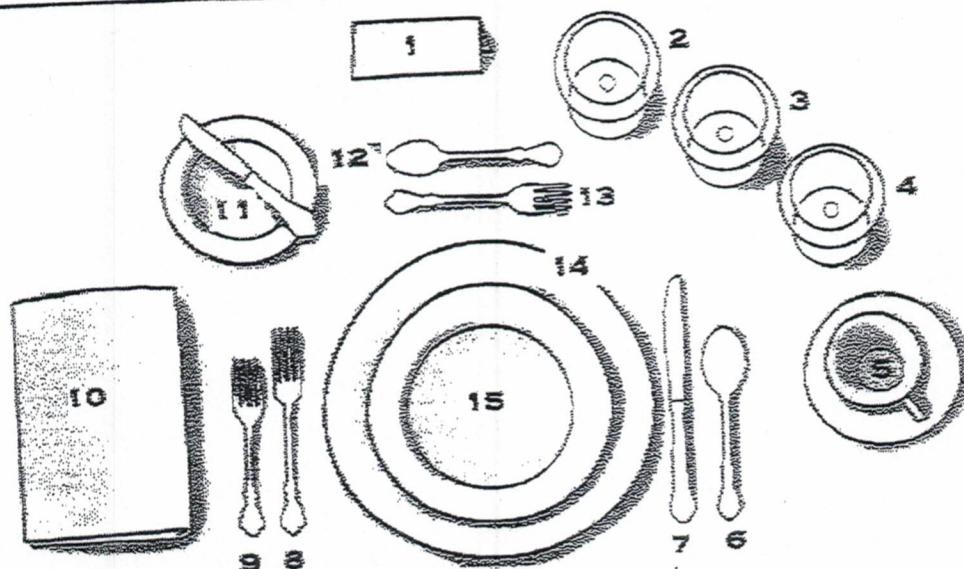
27/35
77%

Match the Correct Vocabulary

<u>D</u>	Scullery
<u>C</u>	Queen Mary
<u>A</u>	Chaffing Dish
<u>G</u>	French Passing
<u>B</u>	Russian Service
<u>F</u>	Corkscrew
<u>E</u>	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 Napkin

11 Bread Plate and Knife

12 Name Place Card

13 Teaspoon

14 Dessert Fork

15 Soup Spoon

16 Salad Plate

17 Water Glass

18 Dinner Fork

19 Tea or Coffee Cup and Saucer

20 Dinner Knife

21 Wine Glass (Red)

22 Salad Fork

23 Service Plate

24 Wine Glass (White)

Fill in the Blank

1. The utensils are placed 2 inch (es) from the edge of the table.

2. Coffee and Tea service should be accompanied by what extras? milk / sugar

3. Synchronized service is when: meal

4. What is generally indicated on the name placard other than the name? 6

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