

Interview Note Sheet

Applicant Information	
Name: <u>Gwen</u>	Interviewer: <u>Jenny</u>
Date: <u>9/27/17</u>	Rate of Pay: <u>\$10</u>
Position (s) Applied for: <u>Server</u>	Referred by: <u>Mildred Boone</u>

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

Seeking:
Full-Time
Part-Time

Relevant Experience & Summary of Strengths	
<u>Total of 50</u> in Food Service	
<p>Has been in service over 20 years</p> <p>Server dishwashing</p>	<p>Worked at Momofu</p> <p>Server</p> <p>have hand</p>

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

Transportation			
Car	<u>Public Transit</u>	Carpool (Rider / Driver)	

Regions Available to work:			
<u>Metro Area</u>	Polk County	Indianola	Warren County

Certifications (if any)				
TiPS	Serv-Safe	LEAD	Other _____	Will Submit

Availability				
Open	<u>AM only</u>	<u>PM only</u>	<u>Weekdays only</u>	<u>Weekends only</u>
Details: _____				

Uniforms Owned:						
Bistro	Black Bistro	Tuxedo	1/2 Tuxedo	Black Vest	Long Black Tie	
<u>Chef Coat</u>	<u>Chef Pants</u>	<u>Knives</u>	<u>Black Pants</u>	<u>Non-Slip Shoes</u>	<u>Bow Tie</u>	<u>Other: _____</u>

Would you recommend this applicant for Acrobat Academy?	Convention Candidate?	Other Languages Spoken:
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Acrobat

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First and Last Name: Gwenwyn Burrell
Email: Gwenwyn.Burrell.42@yahoo.com
Phone number: 515-243-3475

Working Experience:

Company Name: Nite Owl

Dates of Employment: _____

Job Responsibility:

- -
- -
- -
- -

Company Name: _____

Dates of Employment: _____

Job Responsibility:

- -
- -
- -
- -

Company Name: _____

Dates of Employment: _____

Job Responsibility:

- -
- -
- -
- -

Skills

- -
- -
- -
- -

Servers Test

Multiple Choice

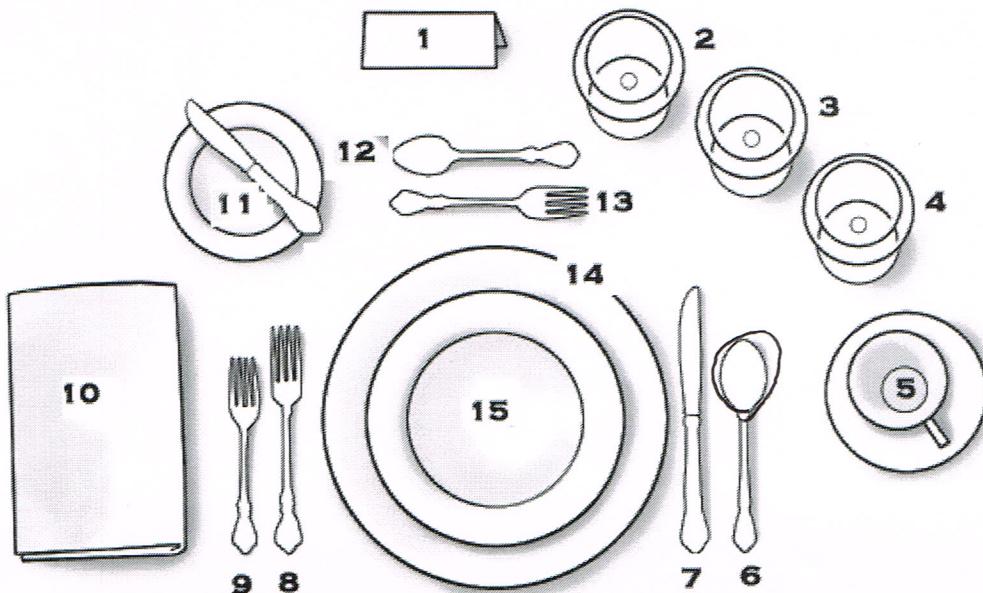
- 1) Food is served on what side with what hand?
 - a) On the left side with the left hand
 - b) On the left side with the right hand
 - c) On the right side with the left hand
 - d) On the right side with the right hand
- 2) Drinks are served on what side with what hand?
 - a) On the left side with 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 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

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

Servers Test



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>9</u>	Teaspoon	<u>2</u>	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	<u>3</u>	Wine Glass (White)
<u>4</u>	Water Glass		

Fill in the Blank

1. The utensils are placed 1 inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? 2.
3. Synchronized service is when: _____.
4. What is generally indicated on the name placard other than the name? choice meal.
5. The Protein on a plate is typically served at what hour on the clock? 6 o'clock.
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?
inform Captain