

# Interview Note Sheet

## Applicant Information

Name: <i>Lajer a</i>	Interviewer: <i>Yayari</i>
Date: <i>5/20</i>	Rate of Pay: <i>\$11.70</i>
Position (s) Applied for: <i>Server</i>	Referred by: <i>Eric</i>

## 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

*Was done  
a lot of  
kitchen  
work  
and like to interact  
with people*

P.O.S. Experience: Y / N details: \_\_\_\_\_

## Transportation

Car

Public Transit

Carpool ( Rider / Driver )

## Regions Available to work:

Metro Area

Polk County

Indianola

Warren County

## 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: \_\_\_\_\_

# Acrobat

outsourcing

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

First and Last Name: Raja Camp - Bey  
Email: rajaacampbey@yanco.com  
Phone number: (515) 994-7705

## Working Experience:

Company Name: Hy Vee  
Dates of Employment: 02-2017 / 08-2017  
Job Responsibility:

- - Organizing inventory
- - Cleaning
- - servicing customers w/ food items
- - Creating ideas to sell

Company Name: JURASSIC QUEST  
Dates of Employment: Temporary  
Job Responsibility:

- - Face painter
- - Constructing stage equipment
- - Setting up show stations

Company Name: Zombie Burger  
Dates of Employment: 08-2015 / 10-2016  
Job Responsibility: Hostess

- - greeting guests
- - serving guests
- - Cleaning
- - Organizing & Selling retail

## Skills

- - Customer service experience (7 years)
- - CPR Certified
- -

**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

D

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

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

E 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)

A Chaffing Dish

- C. Used to hold a large tray on the dining floor

B French Passing

- D. Area for dirty dishware and glasses

G Russian Service

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

F Corkscrew

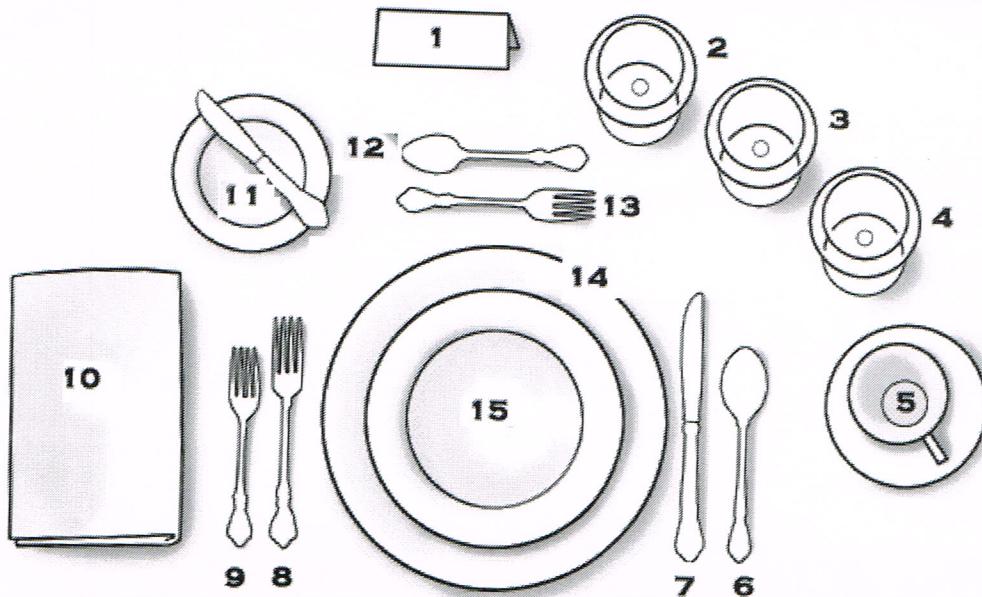
- F. Used to open bottles of wine

C Tray Jack

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

Name Rajan Camp-Bey  
Score 135

**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>12</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 One 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: choice of meat All at the same time.
4. What is generally indicated on the name placard other than the name? choice of 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?  
tell immediately.