

Interview Note Sheet

Applicant Information						
Name: <u>Hounisha</u>	Interviewer: <u>Yaser</u>					
Date: <u>9/26/12</u>	Rate of Pay: <u>\$10</u>					
Position (s) Applied for: <u>HK Server</u>	Referred by: <u>Ernest</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						
<p><i>Prep Dishwash Bartender Cook</i></p>						
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
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First and Last Name: Hawneisha Nelson
Email: Hawneisha.Nelson@gmail.com
Phone number: 515-525-5058

Working Experience:

Company Name: Wesley Acres

Dates of Employment: 5-2014 (8-2015

Job Responsibility:

- - Clean
- - Set up
- - Prep
- - Serve

Company Name: SSP America

Dates of Employment: 8-2015 (10-2016

Job Responsibility:

- - Cashier
- - Cook
- - Clean
- - Prep

Company Name: _____

Dates of Employment: _____

Job Responsibility:

- -
- -
- -
- -

Skills

- - Food
- - Prep
- - Cook
- - Cleaning (Set up)

Servers Test

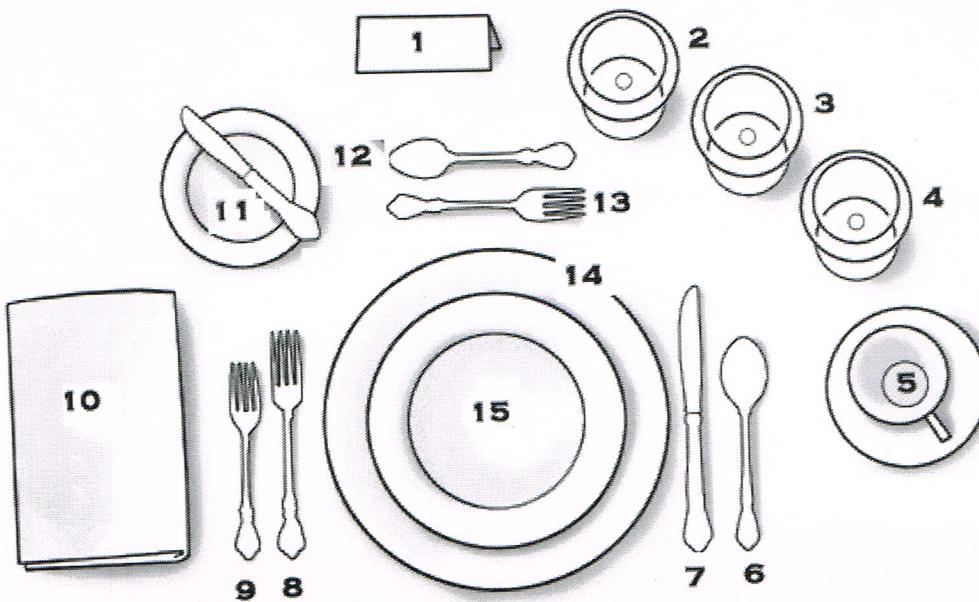
Multiple Choice

- 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

<u>Scullery</u>	A. Metal buffet device used to keep food warm by heating it over warmed water
<u>Queen Mary</u>	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)
<u>Chaffing Dish</u>	C. Used to hold a large tray on the dining floor
<u>French Passing</u>	D. Area for dirty dishware and glasses
<u>Russian Service</u>	E. Large metal shelving unit for prepared food to be held or for dirty trays to be stored
<u>Corkscrew</u>	F. Used to open bottles of wine
<u>Tray Jack</u>	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>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 _____ inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? _____ Sugar _____.
3. Synchronized service is when: _____ 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? _____ 4 _____.
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? _____ Report _____.