

# Interview Note Sheet

## Applicant Information

Name: Tanya DeAngelis  
 Date: 12/17/11  
 Position (s) Applied for: Server / Bartender / Craigslist

Interviewer: Debbie McKee  
 Rate of Pay: \$13.00 / \$14.00  
 Referred by: Setteka

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

Open availability (no Mondays)  
 break down / set up.  
 Bartender / Server.  
 Worked as on site caterer for  
 Deli King in Linden  
 Can carry out - can lift - on  
 Start Tuesday - own transportation  
 no limit for 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

Jersey Shore

## 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:

**Servers Test**

**Multiple Choice**

Q 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 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

Q Queen Mary

a Chaffing Dish

B French Passing

R Russian Service

G Corkscrew

T 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

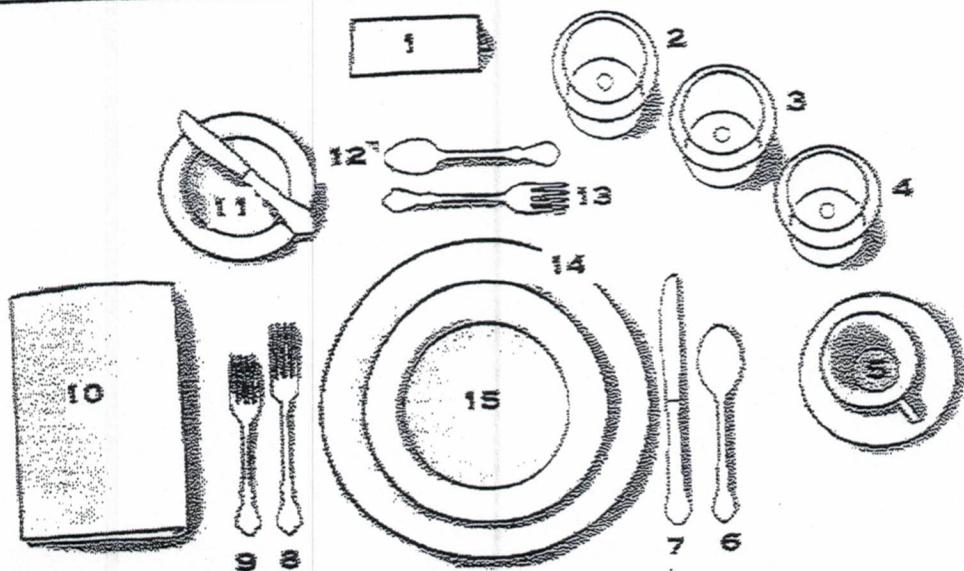
D. Area for dirty dishware and glasses

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 an inch inch (es) from the edge of the table.

2. Coffee and Tea service should be accompanied by what extras? a sugar + cream

3. Synchronized service is when: at the same time

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

5. The Protein on a plate is typically served at what hour on the clock? \_\_\_\_\_

6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? speak to the chef