

# Interview Note Sheet

## Applicant Information

Name: <u>Tania Angelis</u>	Interviewer: <u>Debbie Yckee</u>
Date: <u>12/7/10</u>	Rate of Pay: <u>\$13.00 / \$14.00</u>
Position (s) Applied for: <u>Server / Bartender</u>	Referred by: <u>Craiglist</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

Open availability (no Mondays)  
break down / set up.  
Bartender / Server.

worked as on site caterer for  
Deli King in Linden

Can carry a tray - Can lift - Can  
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

- 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

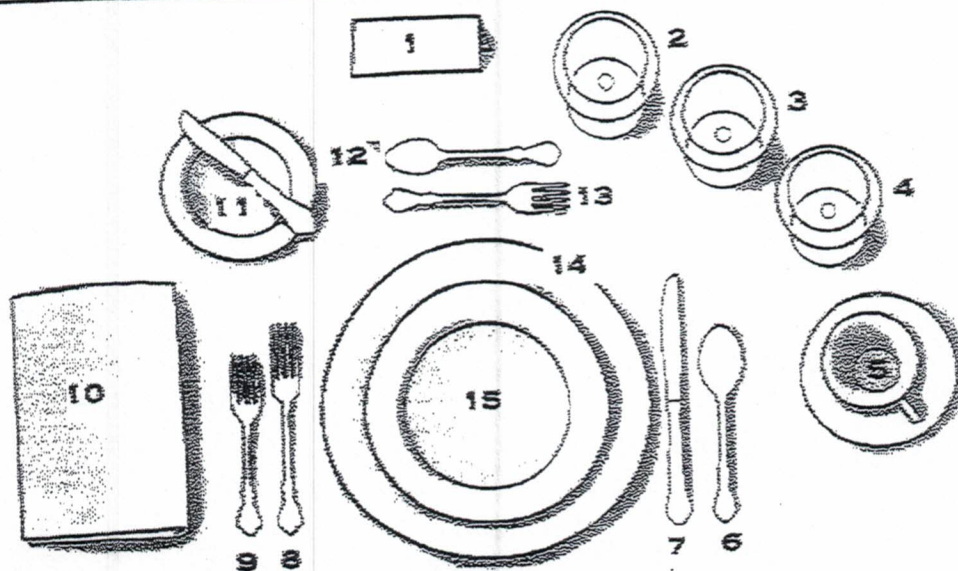
- a Scullery  
Queen Mary  
Chaffing Dish  
French Passing  
Russian Service  
Corkscrew  
Tray Jack

- 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

Name \_\_\_\_\_

# Servers Test

Score / 35



## Match the Number to the Correct Vocabulary

10  
11  
12  
13  
14  
15

- Napkin
- Bread Plate and Knife
- Name Place Card
- Teaspoon
- Dessert Fork
- Soup Spoon
- Salad Plate
- Water Glass

2  
3  
4  
5  
6  
7

- Dinner Fork
- Tea or Coffee Cup and Saucer
- Dinner Knife
- Wine Glass (Red)
- Salad Fork
- Service Plate
- 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