

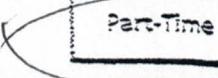
Interview Note Sheet

Name: <u>Eliana Del Villar</u>	Interviewer: <u>Jo Peil</u>
Date: <u>03/05/2019</u>	Rate of Pay: <u>\$15, \$12</u>
Position(s) Applied for: <u>Server, Dishwasher.</u>	Referred by: <u>Craigslist</u>

Test Scores		Skills		Seeking
Server	/35	% Bartender	/30	%
Prep Cook	/15	% Barista	/10	%
Grill Cook	/40	% Cashier	/10	%
Dishwasher	/10	% Housekeeping	/15	%

Full-Time

Part-Time



Student - Brain Ford
Nursing, 1 year left

+ Banquet Server/Captain
Star Staffing Group
04/18 - 02/19

+ CNA : venice, FL.

Total of _____ in Food Service

* max travel up to 1 hour
for full day. (7-8 hours shift)
30 min for anything shorter.

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

<input checked="" type="checkbox"/> Car	<input type="checkbox"/> Public Transit	<input type="checkbox"/> Carpool (Rider / Driver)
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<input type="checkbox"/> North NJ	<input type="checkbox"/> South NJ	<input checked="" type="checkbox"/> Central NJ	<input checked="" type="checkbox"/> Newark Jersey Shore
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<input type="checkbox"/> TIPS	<input type="checkbox"/> Serv-Safe	<input type="checkbox"/> LEAD	<input type="checkbox"/> Other _____	<input type="checkbox"/> Will Submit
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Open Fri - Sun. AM only	PM only	Weekdays only	Weekends only
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Details: Mon - Thurs done by HPM

<input checked="" type="checkbox"/> Bistro	<input checked="" type="checkbox"/> Black Bistro	<input type="checkbox"/> Tuxedo	<input type="checkbox"/> 1/2 Tuxedo	<input checked="" type="checkbox"/> Black Vest	<input checked="" type="checkbox"/> Long Black Tie
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<input type="checkbox"/> Chef Coat	<input type="checkbox"/> Chef Pants	<input type="checkbox"/> Knives	<input checked="" type="checkbox"/> Black Pants	<input checked="" type="checkbox"/> Non-Slip Shoes	<input type="checkbox"/> Bow Tie	<input type="checkbox"/> Other _____
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Would you recommend this applicant for Academy?	Common Sense	Other Languages Spoken:
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Servers Test

Multiple Choice

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 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

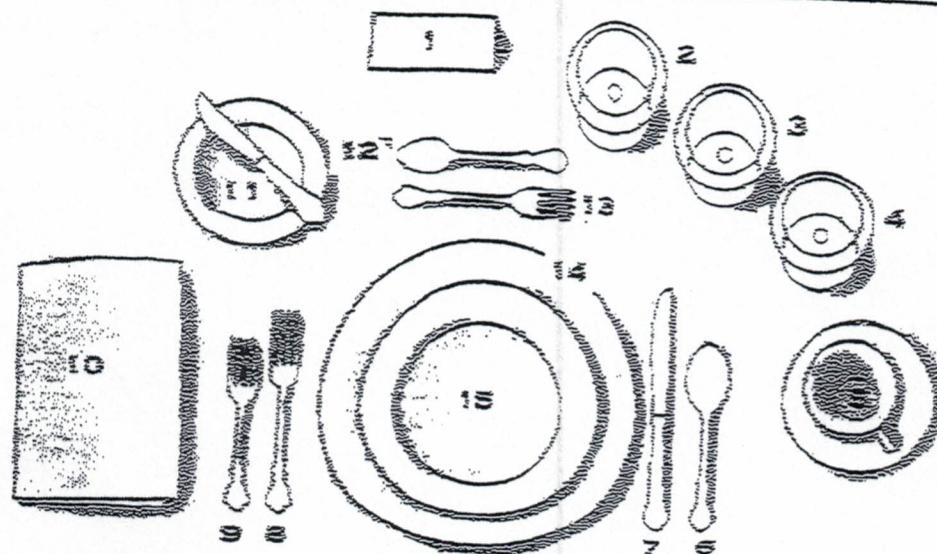
<u>D</u>	Scullery
<u>E</u>	Queen Mary
<u>A</u>	Chafing Dish
<u>B</u>	French Passing
<u>G</u>	Russian Service
<u>F</u>	Corkscrew
<u>C</u>	Tray Jack

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 Napkin
11 Bread Plate and Knife
1 Name Place Card
12 Teaspoon
13 Dessert Fork
5 Soup Spoon
15 Salad Plate
X Water Glass

8 Dinner Fork
5 Tea or Coffee Cup and Saucer
7 Dinner Knife
X Wine Glass (Red)
9 Salad Fork
14 Service Plate
3 Wine Glass (White)

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? Cream, Sugars, MILK.
3. Synchronized service is when: 15 a very elegant for gourmet meal
4. What is generally indicated on the name placard other than the name? The SIT.
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? Let the Chef know.

1) After washing your hands, which item should be used to dry them?

- a) Clean apron
- b) Sanitized wiping cloth
- c) Single use paper towel
- d) Common used cloth

2) While washing dishes by hand, which item should you wear?

- a) Cutting glove
- b) Oven Mitt
- c) Rubber glove
- d) Nothing

3) When should you wash your hands?

- a) Before you start work
- b) After handling non-food items (garbage, money, cleaning chemicals)
- c) After using the restroom
- d) All of the above

4) If you need to move a heavy load, you should PULL and not PUSH the object.

- a) True
- b) False

5) Which of the following could you be at risk for getting burned from?

- a) Steam from boiling pots
- b) Hot liquids (coffee, soup, tea)
- c) Hot equipment (ovens, pots, chafing dishes)
- d) Harsh chemicals
- e) All of the above

6) All work-related injuries, accidents or illnesses should be reported immediately to the supervisor on duty.

- a) True
- b) False

7) What should you do if you spill liquids or see a liquid spill?

- a) Leave it for someone else to clean-up
- b) Wait until the end of your shift to clean it
- c) Flag the spill and clean it immediately
- d) Not sure

8) When handling hot items you should?

- a) Wear rubber gloves
- b) No need to wear anything
- c) Use an oven mitt or dry cloth towel
- d) Nothing

9) If you are using a three-compartment sink for cleaning and sanitizing, the second sink is used for?

- a) Rinsing
- b) Scraping
- c) Washing
- d) Sanitizing

10) What is the proper method for cleaning and sanitizing stationary equipment?

- a) Spray with a strong cleaning solution and wipe with a sanitized cloth
- b) Spray with a sanitizing solution, then rinse with clean water and dry
- c) Wash and rinse, then wipe or spray with a chemical-sanitizing solution
- d) Brush off loose soil with a clean cloth, then wipe with a sanitizing solution