

Interview Note Sheet

Name: Katina Lindsey
 Date: 6/12/19
 Position(s) Applied for:
Server / Busser

Interviewer: Debra Fornes

Rate of Pay: \$14/hr.

Referred by:

Rest. Sizes				
Server	/35	% Bartender	/30	%
Prep Cook	/15	% Barista	/10	%
Grill Cook	/40	% Cashier	/10	%
Dishwasher	/10	% Housekeeping	/16	%

Full-Time

Part-Time

Previous Experience & Summary of Duties

Total of _____ in Food Service

Hotel Setting
 -Server

Tray (3/4 items)

Catering Private Party
 -graduation
 -Serve & Busser

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

Car

Public Transit

Carpool (Rider Driver)

Regions Available to Work:

North NJ

South NJ

Central NJ

Jersey Shore

Certifications/Courses:

TIPS

Serv-Safe

LEAD

Other _____

Will Submit

Availability:

Open

AM only

PM only

Weekdays only

Weekends only

Details:

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 Acting Academy?

Yes.

Conversation Considered

Other Languages Spoken:

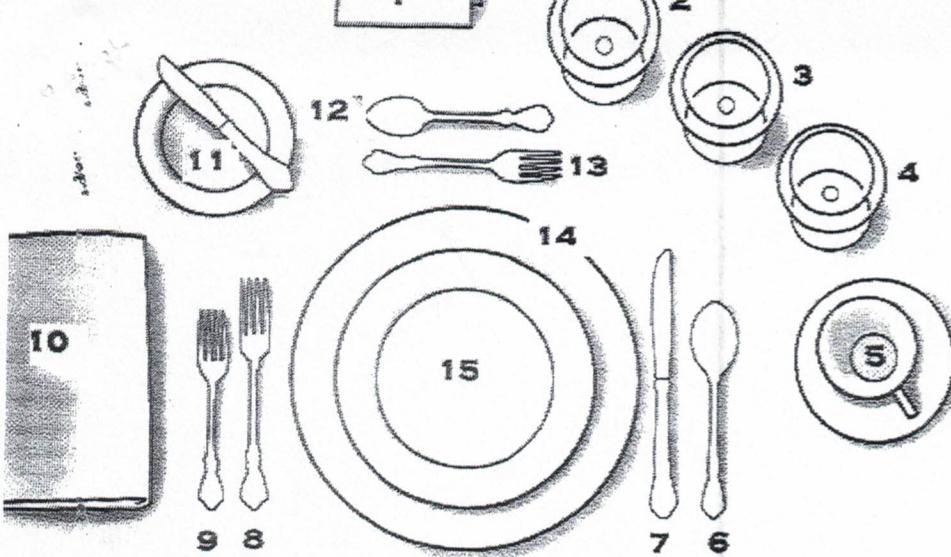
Multiple Choice

- 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>D</u>	Scullery
<u>E</u>	Queen Mary
<u>A</u>	Chaffing 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



Score / 35

Match the Number to the Correct Vocabulary

<u>4</u>	Dinner Fork
<u>5</u>	Tea or Coffee Cup and Saucer
<u>1</u>	Dinner Knife
<u>2</u> <u>4</u>	Wine Glass (Red)
<u>9</u>	Salad Fork
<u>14</u> <u>15</u>	Service Plate
<u>3</u>	Wine Glass (White)

10 Napkin
11 Bread Plate and Knife
12 Name Place Card
12 Teaspoon
13 Dessert Fork
6 Soup Spoon
15 11 Salad Plate
4 2 Water Glass

Fill in the Blank

1. The utensils are placed In order of use outside in inch(es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? Cake pie water, etc.
3. Synchronized service is when: _____
4. What is generally indicated on the name placard other than the name? Number of table
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?

ASK IF IT'S Gluten free and ask for make sure
if they can not eat

ask for chef
✓