

Acrobat

outsourcing

Your Hospitality Staffing Professionals
665 Third St., Suite 415 • San Francisco, CA 94107

First and Last Name: Claudia Biscassi
Email: claudia - 021474@yahoo.com
Phone number: 732-277 4567

Working Experience:

Company Name: La Bella Pizzeria (Brazil)
Dates of Employment: 1995 - 2000

Job Responsibility:

- Owner
- Help with customer.
- Help the kitchen

Company Name: Lisa S. Marinello (Colorado)
Dates of Employment: 2005 - today

Job Responsibility:

- cleaning
- organizing party.
- Dishes
- cookies

Company Name: _____
Dates of Employment: _____
Job Responsibility:

-
-
-
-

Skills

- cleaning
- organization
- cook
- good customer service

Interview Note Sheet

Name: <u>Claudia Biscassi</u>	Interviewer: <u>Ileana Gomez</u>
Date: <u>6/13/19</u>	Rate of Pay: <u>\$15/hr.</u>
Position (s) Applied for: <u>Server</u>	Referred by:

Position	Hours	%	Position	Hours	%
Server	/35	%	Bartender	/30	%
Prep Cook	/15	%	Barista	/10	%
Grill Cook	/40	%	Cashier	/10	%
Dishwasher	/10	%	Housekeeping	/15	%

Full-Time
<u>Part-Time</u>

Relevant Experience & Summary of Strengths

\$ in Brazil (Restaurant & pizza)
5 years

In school - PT

At private parties
- serve
- prep/cook

Total of _____ In Food Service

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

Other: _____ Will Submit

TIPS Serv-Safe LEAD Other _____

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 Aerobics Academy? _____

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 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

D Scullery

F Queen Mary

A Chaffing Dish

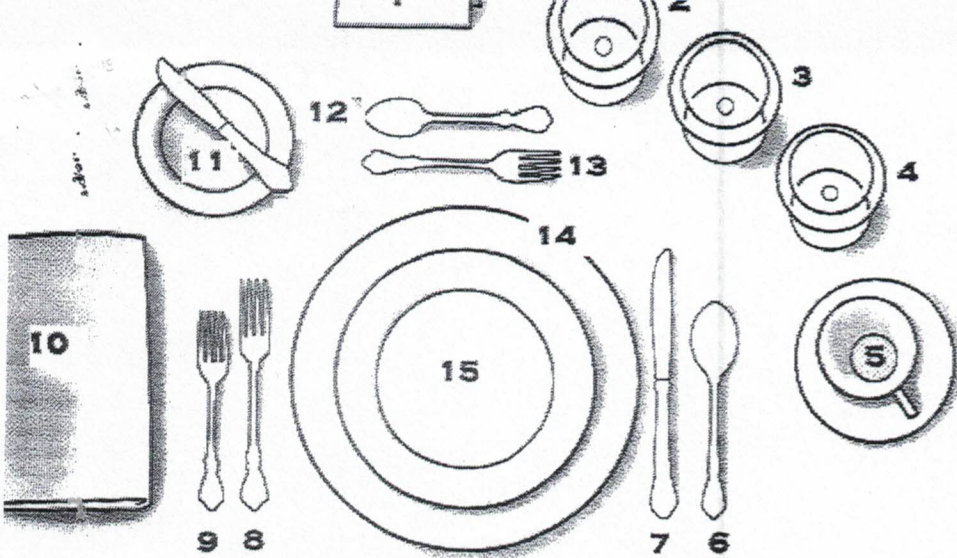
B French Passing

G Russian Service

X E Corkscrew

C 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>8</u>	Dinner Fork
<u>6</u>	Tea or Coffee Cup and Saucer
<u>7</u>	Dinner Knife
<u>2</u>	Wine Glass (Red)
<u>9</u> <u>13</u>	Salad Fork
<u>14</u>	Service Plate
<u>3</u>	Wine Glass (White)

<u>10</u>	Napkin
<u>11</u>	Bread Plate and Knife
<u>1</u> <u>12</u>	Name Place Card
<u>12</u>	Teaspoon
<u>13</u> <u>9</u>	Dessert Fork
<u>6</u>	Soup Spoon
<u>15</u>	Salad Plate
<u>4</u>	Water Glass

Fill in the Blank

- The utensils are placed 3 inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? SUGAR, cream
- Synchronized service is when: every body sit
- What is generally indicated on the name placard other than the name? choice of meal
- 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?
Gluten - Free