

Interview Note Sheet

Applicant Information

Name: Hushlay Dixon

Date: 9-16-19

Position (s) Applied for:

Server

Interviewer: Jamie Baldereri

Rate of Pay:

Referred by:

Test Scores

Server	25 /35	%	Bartender	/35	%
Prep Cook	/15	%	Barista	/15	%
Grill Cook	/40	%	Cashier	/15	%
Dishwasher	/10	%	Housekeeping	/16	%

Seeking:

Full-Time

Part-Time

Relevant Experience & Summary of Strengths

Total of _____ in Food Service/Hospitality

Kohl's
tags

McDonalds
cashiers

Pizza Ranch
bus tabless

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

Transportation

Car

Public Transit

Carpool (Rider / Driver)

Regions Available to work:

Kansas City,KS

Overland Park,Kansas

Kansas City,MO

Independence,MO

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
cademy?

Convention Candidate?

Other Languages Spoken:

AUSHLAY DIXON

5317 Michigan Avenue, Kansas City, MO 64130

Ph: 8168749940

aushlay23@gmail.com

Professional Summary

Skills

I have experience in fast-food for six years

I have experience in warehouse work for four years

Picking

Packing

Quality control

Cashier

Server

Experience

Tagged

Jul 2018 – Feb 2019

Kohl's Blue Springs – Blue Springs, MO

Put tags on clothes

Quality control

Apr 2018 – Jul 2018

Jet.com – Edgerton, KS

- Direct or coordinate production, processing, distribution, or marketing activities of industrial organizations.

Packing

Mar 2017 – May 2018

Xpac – Milan, IL

Cancel orders based on customer requests or inventory or delivery problems.

Cashier

Mar 2015 – May 2017

McDonald's – Davenport, IA

Drive-thru, front counter

Server

Jun 2014 – Feb 2015

Pizza Ranch – Bettendorf, IA

Bus tables, greeted and waited customers

Food prep

Jul 2013 – Jun 2014

Steak 'n Shake – Davenport, IA

Clean station, food prepared, server

Education

Hope Faith Ministries – Kansas City, MO

May 2010

Graduate

Name Aushlay Dixon
Score 25 / 35

Servers Test

Multiple Choice

- BA 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
- LB 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
- LB 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
- ~~A~~ 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

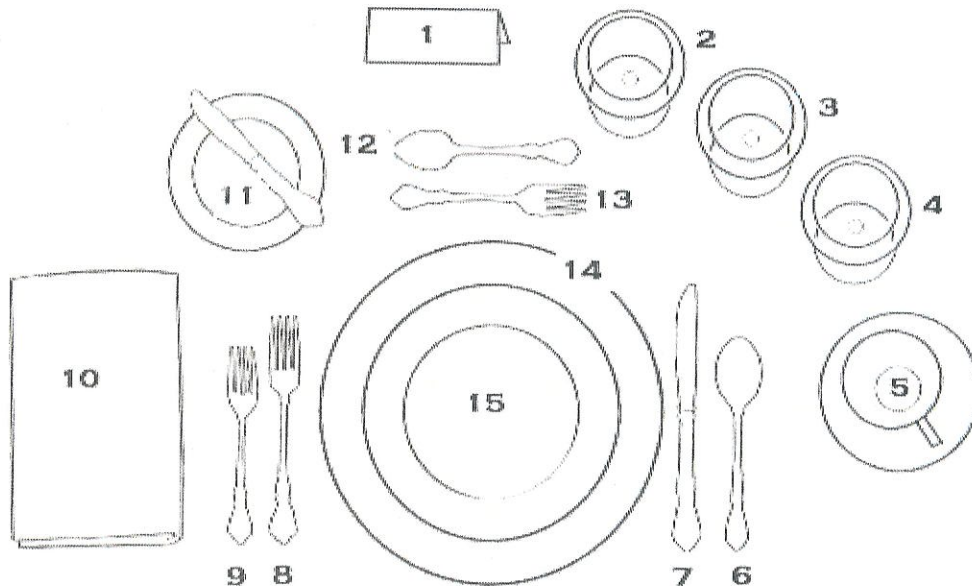
Match the Correct Vocabulary

- | | |
|--------------------------|---|
| <u>D</u> Scullery | <u>A</u> Metal buffet device used to keep food warm by heating it over warmed water |
| <u>E</u> Queen Mary | <u>B</u> 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) |
| <u>A</u> Chaffing Dish | <u>C</u> Used to hold a large tray on the dining floor |
| <u>G</u> French Passing | <u>D</u> Area for dirty dishware and glasses |
| <u>B</u> Russian Service | <u>E</u> Large metal shelving unit for prepared food to be held or for dirty trays to be stored |
| <u>F</u> Corkscrew | <u>F</u> Used to open bottles of wine |
| <u>C</u> Tray Jack | <u>G</u> 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

<u>10</u>	Napkin	<u>8</u>	<u>13</u>	Dinner Fork
<u>11</u>	Bread Plate and Knife	<u>5</u>		Tea or Coffee Cup and Saucer
<u>1</u>	Name Place Card	<u>7</u>		Dinner Knife
<u>12</u>	<u>6</u>	<u>2</u>	<u>3</u>	Wine Glass (Red)
<u>13</u>	<u>9</u>	<u>9</u>	<u>8</u>	Salad Fork
<u>6</u>	<u>12</u>	<u>14</u>		Service Plate
<u>15</u>	Salad Plate	<u>3</u>	<u>4</u>	Wine Glass (White)
<u>4</u>	<u>2</u>			

Fill in the Blank

- The utensils are placed 8 inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? _____
- Synchronized service is when: When you plan event or how you
- 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 o'clock
- If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? Let the cook know