

Interview Note Sheet Server

Applicant Information	
Name: <u>Dylan Starkey</u>	Interviewer: <u>Hannah</u>
Date: <u>10/8</u>	Rate of Pay: <u>min wage</u>
Position (s) Applied for: <u>Server / Food Service Worker</u> <u>Davis</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	%

Skills
<input checked="" type="checkbox"/> Full-Time
<input type="checkbox"/> Part-Time

Relevant Experience & Summary of Strengths			
Total of _____ Experience in Food Service/Hospitality			
How many customers or tables are you used to serving at one time? How would you re-act if an extra table was added to your section?	How many items can you carry on a tray? Please describe how to pick up a large oval tray.	How is a banquet server different from a regular restaurant server?	Notes:
<u>4-6</u> <u>calm collected</u> <u>Survey Situation</u>	<u>40lbs ish</u>	<u>Private parties/</u> <u>events, specialise</u> <u>one on one</u>	

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

Transportation	Regions Available to work:
<u>working on getting a car</u>	<u>Davis</u> <u>Sacramento</u>
Certifications (if any)	Availability
<u>Alcohol tips</u> <u>Food handlers -</u>	<u>Open</u>
Uniforms Owned:	Recommendations:
<input checked="" type="checkbox"/> Bistro White <input checked="" type="checkbox"/> Black Bistro <input type="checkbox"/> Tuxedo <input type="checkbox"/> 1/2 Tuxedo <input type="checkbox"/> Black Vest <input type="checkbox"/> Long Black Tie <input type="checkbox"/> Other:	<input type="checkbox"/> Acrobat Academy <input type="checkbox"/> Lead Academy
<input type="checkbox"/> Chef Coat <input type="checkbox"/> Chef Pants <input type="checkbox"/> Knives <input type="checkbox"/> Black Pants <input checked="" type="checkbox"/> Non-Slip Shoes <input type="checkbox"/> Bow Tie	Other Languages Spoken:
	<u>No.</u>