

Acrobat

outsourcing

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

First and Last Name: Annie Segura
Email: anniesegura458@gmail.com
Phone number: 760-621-8488

Working Experience:

Company Name: Academy Country Club

Dates of Employment: 2017

Job Responsibility:

- à la carte serving
- Serving alcohol
- Keeping all work spaces clean.
-

Company Name: Mac's Staffing

Dates of Employment: 08/16/18

Job Responsibility:

- Country Club à la carte serving.
- Following procedure serving alcohol
- à la carte dining
- Driving to events early.

Company Name: _____

Dates of Employment: _____

Job Responsibility:

- Table waitress
-
-

Vito's pizza + kitchen
teamwork NJ
17/18

Skills Barn Staffing 16/18

- country club serving
- à la carte
- events

Driving early

Interview Note Sheet
Server

Applicant Information

Name: <u>Donna Segura</u>	Interviewer: <u>Amanda Devine</u>
Date: <u>10/9/19</u>	Rate of Pay: <u>\$14.50 Starting</u>
Position (s) Applied for: <u>Server</u>	Referred by: <u>Social Media</u>

Test Scores

Server	<u>82</u> /35	%	Bartender	<u>11</u> /30	%
Prep Cook	<u>15</u> /15	%	Barista	<u>10</u> /10	%
Grill Cook	<u>40</u> /40	%	Cashier	<u>10</u> /10	%
Dishwasher	<u>10</u> /10	%	Housekeeping	<u>16</u> /16	%

Seeking:

Full-Time

Part-Time

Relevant Experience & Summary of Strengths

Total of 5 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>14 tables on own 5 or 6. typically.</u> <u>Just accomodate</u>	<u>A lot. 12-13 Plates.</u>	<u>regular dining is more relaxed banquet Server is more exact,</u>	<u>Garfield NJ.</u>

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

Transportation

Regions Available to work:

Own Source
~~max travel~~ Travel

Bergen County Clinton
Passiac County

Certifications (if any)

Availability

Wd - F evenings until 2am
Sat - mornings Sun - mornings. Before 3.

Recommendations:

Acrobat Academy

Lead Academy

Other Languages Spoken:

Bistro White
 Black Bistro
 Tuxedo
 1/2 Tuxedo
 Black Vest
 Long Black Tie
 Other:

Chef Coat
 Chef Pants
 Knives
 Black Pants
 Non-Slip Shoes
 Bow Tie

Name _____

Servers Test

Score 29 / 35

Multiple Choice

Q 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

Q 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

b 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

Q 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

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 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

D Scullery

- A. Metal buffet device used to keep food warm by heating it over warmed water

Queen Mary

- 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)

E Chaffing Dish

- C. Used to hold a large tray on the dining floor

B French Passing

- D. Area for dirty dishware and glasses

R Russian Service

- E. Large metal shelving unit for prepared food to be held or for dirty trays to be stored

F Corkscrew

- F. Used to open bottles of wine

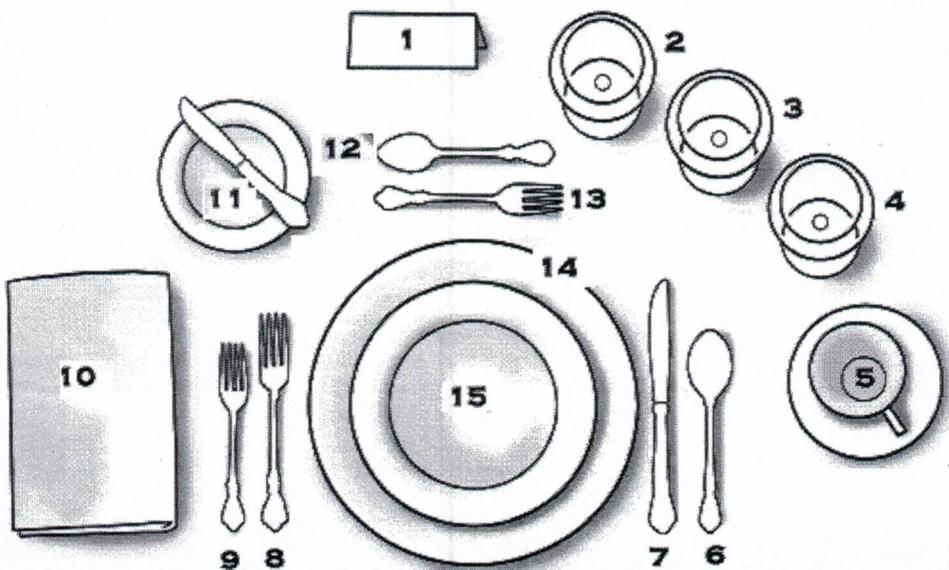
F Tray Jack

- 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
14 Soup Spoon
15 Salad Plate
16 Water Glass

17 Dinner Fork
18 Tea or Coffee Cup and Saucer
19 Dinner Knife
20 Wine Glass (Red)
21 Salad Fork
22 Service Plate
23 Wine Glass (White)

Fill in the Blank

1. The utensils are placed _____ inch (es) from the edge of the table.

1

2. Coffee and Tea service should be accompanied by what extras?

Cream & Sugar.

3. Synchronized service is when:

everyone serves entrée @ same time.

4. What is generally indicated on the name placard other than the name?

last name & table number

5. The Protein on a plate is typically served at what hour on the clock?

10

6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?

let the chef know