

Interview Note Sheet

General

Applicant Information

Name: <u>Sayed Majlessi</u>	Interviewer: <u>Ariel Hasbun.</u>
Date: <u>10/8/2014</u>	Rate of Pay: <u>\$18/DBX stage \$17.</u>
Position (s) Applied for: <u>Prep Cook</u>	Referred by: <u>Former client.</u>

Test Scores

Server	/35	%	Bartender	/30	%
Prep Cook	<u>12/25</u>	<u>60</u> %	Barista	/10	%
Grill Cook	/40	%	Cashier	/10	%
Dishwasher	/10	%	Housekeeping	/16	%

Seeking:

Full-Time

Part-Time

Relevant Experience & Summary of Strengths

Total of _____ Experience in Food Service/Hospitality

Worked at cheese cake factory. Did both pizza & salad section. High volume. Moved to hot foods. Griddle. over 150 food covers every 4 hours. Planning.	Speak about issues immediately. Non-confrontational. Thank people for their time. Try to resolve issues. <u>Need</u>	Owned own restaurant. Would import items to create unique one of a type dishes.	Larry College AA Culinary Degree. Mediterranean & Sicilian Cuisine.
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P.O.S. Experience: (Y) / N details:

Transportation

Public Transit.

Certifications (if any)

AA Culinary Degree.

Uniforms Owned:

☐ Bistro White	☐ Chef Coat
☐ Black Bistro	☐ Chef Pants
☐ Tuxedo	☐ Knives
☐ 1/2 Tuxedo	☐ Black Pants
☐ Black Vest	☐ Non-Slip Shoes
☐ Long Black Tie	☐ Bow Tie
Other:	

Regions Available to work:

SF-city.

East Bay.

Availability

Open

Recommendations:

☐ Acrobat Academy
☐ Lead Academy

Other Languages Spoken:

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