

Interview Note Sheet

Applicant Information

Name: <u>Travis Miller</u>	Interviewer: <u>Amanda Devine</u>
Date: <u>10/14/19</u>	Rate of Pay:
Position (s) Applied for: <u>Denver Bear</u>	Referred by: <u>Indeed. Annie..</u>

Test Scores					
Server	<u>89</u> / 35	82 %	Bartender	<u>81</u> / 35	60 %
Prep Cook	<u>10</u> / 20	%	Barista	<u>15</u> / 15	%
Grill Cook	<u>40</u> / 40	%	Cashier	<u>15</u> / 15	%
Dishwasher	<u>10</u> / 10	%	Housekeeping	<u>14</u> / 14	%

Seeking:
<input checked="" type="radio"/> Full-Time
<input type="radio"/> Part-Time

Relevant Experience & Summary of Strengths

Total of _____ in Food Service/Hospitality

- LKQ - Delivery. 2017-2018
- Max & ~~Beacon~~ Staffing - Serving | Bartending.
- Baron

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

Transportation

<input checked="" type="radio"/> Car	Public Transit	Carpool (Rider / Driver)
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Regions Available to work:

Bloomfield, 30mins (max travel).

Certifications (if any)

TIPS	Serv-Safe	LEAD	Other _____	Will Submit
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Availability

Open	<input checked="" type="radio"/> AM only	PM only	<input checked="" type="radio"/> Weekdays only	<input checked="" type="radio"/> Weekends only
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Details:

Uniforms Owned:

Bistro Chef Coat	Black Bistro Chef Pants	Tuxedo Knives	1/2 Tuxedo Black Pants	Black Vest Non-Slip Shoes	Long Black Tie Bow Tie	Other:
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Would you recommend this applicant for Acrobat Academy?

Convention Candidate?

Other Languages Spoken:

Bartenders Test

Score 21 / 35

Multiple Choice (6 points)

C 1) Carbonation _____ the rate of intoxication.
 a) Slows down
 b) Speeds up
 c) Does nothing to 60%

B 2) What are the six most commonly used spirits?
 a) Sweet and Sour, Triple Sec, Grenadine, Midori, Lime Juice and Cranberry Juice
 b) Vodka, Whiskey, Gin, Bourbon, Rum and Tequila
 c) Chardonnay, Cabernet Sauvignon, Champagne, Merlot, Sauvignon Blanc, Zinfandel
 d) Kahlua, Vodka, Frangelico, Gin, Tequila, Spiced Rum

B 3) You can accept an expired ID as long as all other information is correct.
 a) True
 b) False

B 4) If someone has had too much to drink, serving them coffee will help sober them up.
 a) True
 b) False

D 5) What are the acceptable forms of ID for Alcohol Consumption?
 a) State or Government Issued ID Card or Drivers License
 b) Passport or Passport ID Card (as long as it lists the person's date of birth)
 c) School ID or Birth Certificate
 d) A & B
 e) A, B & C

B 6) If there is no shaker tin available to scoop ice for a drink, it is okay to use a glass.
 a) True
 b) False

Vocabulary (9 points) - 4

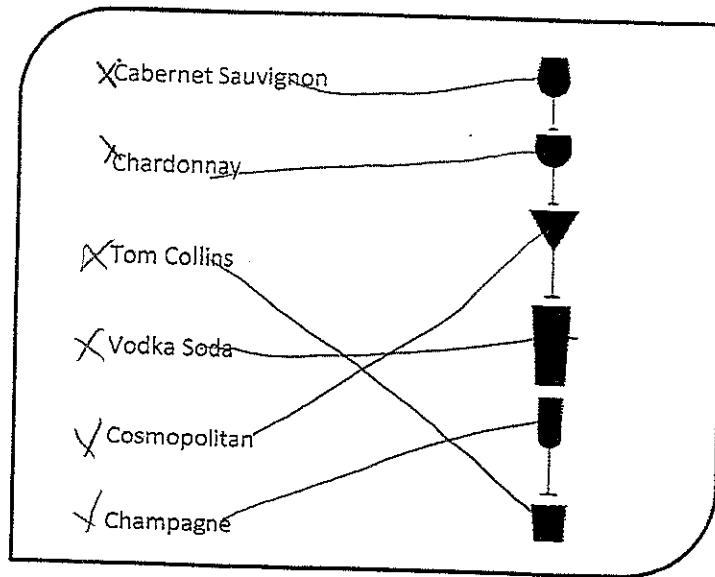
Match the word to its definition

- X i "Straight Up"
- X e Shaker Tin
- X c "Neat"
- d Muddler
- b Strainer
- X f Jigger
- g Bar Mat
- j "Float"
- h "Back"

- a.) Used to crush fruits and herbs for craft cocktail making
- b.) Used with the Shaker Tin to prevent solid material from entering a cocktail glass when poured
- c.) To serve chilled liquor in a chilled stemmed cocktail glass with no ice
- d.) To pour $\frac{1}{2}$ oz of a liquor on top
- e.) Used to measure the alcohol and mixer for a drink
- f.) Used to mix cocktails along with a pint glass and ice
- g.) Used on the bar top to gather spills
- h.) Requesting a separate glass of another drink
- i.) Means to serve spirit room temperature in a rocks glass with no ice

Glassware (6 points)

Match the correct glass to the drink



Answer and Question (14 points)

Provide examples of 3 brand name "top shelf" spirits (3 points): Grey Goose, Johnnie Walker, Kettle 1

✗ What are the ingredients in a Manhattan? bourbon, orange juice

✗ What are the ingredients in a Cosmopolitan? olives, gin,

What are the ingredients in a Long Island Iced Tea? sour mix, vodka, ice tea

What makes a margarita a "Cadillac"? Grand Marnier float

What is simple syrup? sugar dissolved in water.

Is it legal to pour liquor from one bottle into another? What is this called? (2 points)

no

What should you do if you break a glass in the ice? dump the whole ice basket

When is it OK to have an alcoholic beverage while working? never

What does it mean when a customer orders their cocktail "dirty"? olive juice

✗ What are the ingredients in a Margarita? _____

Name _____

Servers Test

Score 29 / 35

Multiple Choice

A 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

D 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

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

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

E 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)

A Chaffing Dish

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

B ~~E~~ French Passing

D. Area for dirty dishware and glasses

G Russian Service

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

F Corkscrew

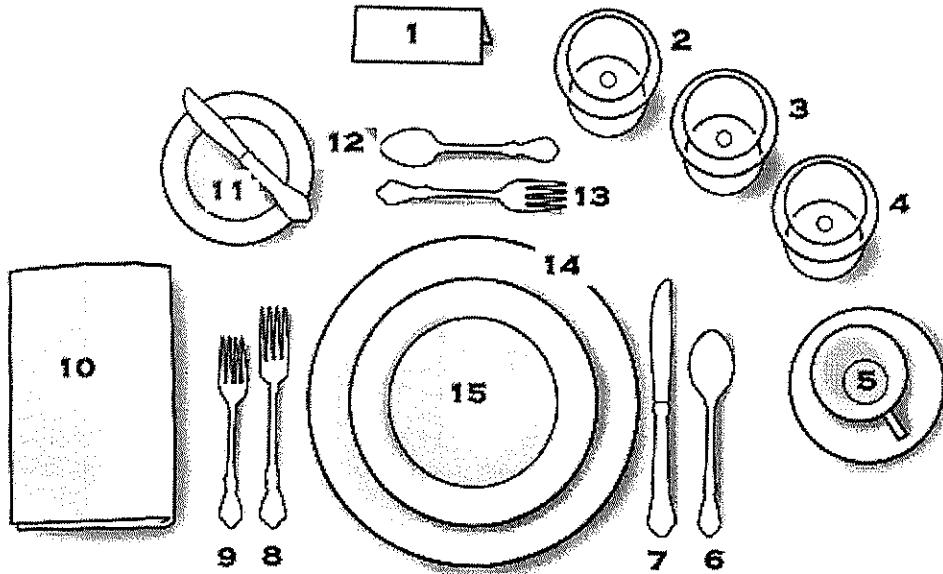
F. Used to open bottles of wine

D ~~E~~ ~~G~~ ~~F~~ ~~B~~ ~~A~~ ~~C~~ ~~H~~ ~~I~~ ~~J~~ ~~K~~ ~~L~~ ~~M~~ ~~N~~ ~~O~~ ~~P~~ ~~Q~~ ~~R~~ ~~S~~ ~~T~~ ~~U~~ ~~V~~ ~~W~~ ~~X~~ ~~Y~~ ~~Z~~ ~~AA~~ ~~BB~~ ~~CC~~ ~~DD~~ ~~EE~~ ~~FF~~ ~~GG~~ ~~HH~~ ~~II~~ ~~JJ~~ ~~KK~~ ~~LL~~ ~~MM~~ ~~NN~~ ~~OO~~ ~~PP~~ ~~QQ~~ ~~RR~~ ~~TT~~ ~~UU~~ ~~VV~~ ~~WW~~ ~~XX~~ ~~YY~~ ~~ZZ~~ ~~AA~~ ~~BB~~ ~~CC~~ ~~DD~~ ~~EE~~ ~~FF~~ ~~GG~~ ~~HH~~ ~~II~~ ~~JJ~~ ~~KK~~ ~~LL~~ ~~MM~~ ~~OO~~ ~~PP~~ ~~QQ~~ ~~RR~~ ~~TT~~ ~~UU~~ ~~VV~~ ~~WW~~ ~~XX~~ ~~YY~~ ~~ZZ~~ ~~AA~~ ~~BB~~ ~~CC~~ ~~DD~~ ~~EE~~ ~~FF~~ ~~GG~~ ~~HH~~ ~~II~~ ~~JJ~~ ~~KK~~ ~~LL~~ ~~MM~~ ~~OO~~ ~~PP~~ ~~QQ~~ ~~RR~~ ~~TT~~ ~~UU~~ ~~VV~~ ~~WW~~ ~~XX~~ ~~YY~~ ~~ZZ~~ ~~AA~~ ~~BB~~ ~~CC~~ ~~DD~~ ~~EE~~ ~~FF~~ ~~GG~~ ~~HH~~ ~~II~~ ~~JJ~~ ~~KK~~ ~~LL~~ ~~MM~~ ~~OO~~ ~~PP~~ ~~QQ~~ ~~RR~~ ~~TT~~ ~~UU~~ ~~VV~~ ~~WW~~ ~~XX~~ ~~YY~~ ~~ZZ~~ ~~AA~~ ~~BB~~ ~~CC~~ ~~DD~~ ~~EE~~ ~~FF~~ ~~GG~~ ~~HH~~ ~~II~~ ~~JJ~~ ~~KK~~ ~~LL~~ ~~MM~~ ~~OO~~ ~~PP~~ ~~QQ~~ ~~RR~~ ~~TT~~ ~~UU~~ ~~VV~~ ~~WW~~ ~~XX~~ ~~YY~~ ~~ZZ~~ 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Name _____

Servers Test

Score / 35



Match the Number to the Correct Vocabulary

<u>10</u>	Napkin	<u>8</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>	Teaspoon	<u>3</u>	Wine Glass (Red) <input checked="" type="checkbox"/>
<u>13</u>	Dessert Fork	<u>9</u>	Salad Fork
<u>6</u>	Soup Spoon	<u>14</u>	Service Plate
<u>15</u>	Salad Plate	<u>2</u>	Wine Glass (White) <input checked="" type="checkbox"/>
<u>4</u>	Water Glass		

Fill in the Blank

1. The utensils are placed 2 inch (es) from the edge of the table.

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

3. Synchronized service is when: each table is served same time

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

5. The Protein on a plate is typically served at what hour on the clock? 6 o'clock

6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? mark on your pad & notify kitchen & chef.

Re: Employment Application New Jersey

JotForm <noreply@jotform.com>

Mon 10/14/2019 1:33 PM

To: HS New Jersey <hsnj@theservicecompanies.com>

Employment Application New Jersey

First Name	Travis
Last Name	Miller
E-mail Address	tmi52692@gmail.com
Phone	862-704-5705
Address	99 Gaston ave
Unit or Number	N/a
City, State	Garfield, NJ
Zip Code	07026
What region(s) are you applying to work within?	New Jersey
Which position(s) are you applying for?	Server Bartender
Are you applying for:	Full-Time Part-Time
When can you start?	10-16-2019
Can you work overtime?	No
How did you hear about us?	Google
What days/times can you work? Select all that apply:	Monday AM Tuesday AM Wednesday AM Thursday AM Friday AM
Have you ever applied to or worked for Acrobat before?	No
If hired, would you have reliable means of	Yes

transportation to and from work?

If hired, can you present evidence of your legal right to live and work in this country?

Yes

Are you able to perform the essential functions of the job for which you are applying?

Yes

Name of School

Franklin high school

City & State

Somerset, NJ

Grade/Degree

Diploma

Graduated?

Yes

Do you have any special licenses? (If so, label under "Special")

No

Are you computer literate? (If so, label which programs under "Special")

Yes

Are you proficient with Point of Sale systems? (If so, label which under "Special")

Yes

Do you have any experience, training, qualifications or special skills? (If so, label under "Special")

No

Are you currently employed?

Yes

Can we contact your current employer?

Yes

Name and Address of Employer

LKQ

Type of Business

Delivering

Phone Number

888-893-0309

Your Position & Duties

Deliver car parts

Date of Employment

04/2017-04/2018

(from/to):

Reason for Leaving	Family emergency
Still Employed:	No
Name and Address of Employer	Travis Miller
First Name	Lloyd
Last Name	Spencer
E-mail Address	lloydspencer@gmail.com
Phone	973-762-3929
Relationship:	Family friend
Years Acquainted:	20+
First Name	Travis
Last Name	Miller
E-mail Address	tmi52692@gmail.com
Phone	862-704-5705

I hereby certify that I have not knowingly withheld any information that might adversely affect my chances for employment and that the answers given by me are true and correct to the best of my knowledge. I further certify that I, the undersigned applicant, have personally completed this application. I understand that any omission or misstatement of material facts on this application or on any document used to secure employment shall be grounds for rejection of this application or for immediate discharge if I am employed, regardless of the time elapsed before discovery.

(Checked box indicates acknowledgement)

I hereby authorize Acrobat Outsourcing to thoroughly investigate my references, work record, education and other matters related to my suitability for employment and, further, authorize the references I have listed to disclose to the company any and all letters, reports and other information related to my work records, without giving me prior notice of such disclosure. In addition, I hereby release the company, my former employers and all other persons, corporations, partnerships and associations from any and all claims, demands or liabilities arising out of or in any way related to such investigation or disclosure.

(Checked box indicates acknowledgement)

I hereby authorize Acrobat Outsourcing and its authorized representatives to solicit information regarding my background, which may include but not be limited to, information about my employment, education, and/or criminal history, which may be in the files of any federal, state, or local criminal justice and law enforcement agency and general public records history.

(Checked box indicates acknowledgement)

I understand that if selected for hire, it will be necessary for me to provide satisfactory

(Checked box indicates acknowledgement)

evidence of my identity and legal authority to work in the United States, and that federal immigration laws require me to complete an I-9 form in this regard within three days of my hire date.

Acrobat Outsourcing is an at-will employer. I understand that nothing contained in the application, or conveyed during any interview, which may be granted or during my employment, if hired, is intended to create an employment contract between me and the company. In addition, I understand and agree that if I am employed, my employment is for no definite or determinable period and may be terminated at any time, with or without prior notice, with or without cause, at the option of either myself or the company, and that no promises or representations contrary to the foregoing are binding on the company unless made in writing and signed by me and the company's designated representative.

I hereby acknowledge that I have read and understand the above statements.

(Checked box indicates acknowledgement)

(Checked box indicates acknowledgement)

Applicant Digital
Signature (Type Name):

Travis Miller

Date: 10-14-2019

You can edit this submission and view all your submissions easily.