

Interview Note Sheet

Server

Applicant Information	
Name: <u>Hahsey Sale</u>	Interviewer: <u>Hannah</u>
Date: <u>10/22</u>	Rate of Pay:
Position (s) Applied for: <u>Server / ft</u>	Referred by: <u>Plates Catering</u>

Test Scores					
Server	<u>22 1/2 / 35</u>	%	Bartender	<u>/ 30</u>	%
Prep Cook	<u>/ 15</u>	%	Barista	<u>/ 10</u>	%
Grill Cook	<u>/ 40</u>	%	Cashier	<u>/ 10</u>	%
Dishwasher	<u>/ 10</u>	%	Housekeeping	<u>/ 16</u>	%

Seeking:
☒ Full-Time
☐ 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>Up to 10+</u> <u>Smile stay</u> <u>Positive communication</u>	<u>Not used to</u> <u>trays can</u> <u>carry up to</u> <u>2 glasses</u> <u>and 4 plates</u> <u>at once</u>	<u>Banquet -</u> <u>events, plated</u> <u>items</u> <u>Restaurant orders,</u> <u>serving more</u> <u>customer service</u>	<u>Creative</u> <u>Personable</u> <u>great attitude</u>

P.O.S. Experience: ☒ Y / ☐ N details: Micros

Transportation	
<u>Reliable</u>	
Certifications (if any)	
<u>Food handlers</u>	
Uniforms Owned	
☒ 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

Regions Available to work:
<u>Sacramento</u> <u>open</u>
Availability
<u>open</u> <u>not wed.</u>
Recommendations
☒ Acrobat Academy ☒ Lead Academy
Other Languages Spoken: