

Interview Note Sheet
General

Applicant Information

Name: <u>Aniel Patterson</u>	Interviewer: <u>Gustavo Orozco</u>
Date: <u>10/25/2019</u>	Rate of Pay:
Position (s) Applied for: <u>cashier, prep cook, server</u> <u>\$16 \$17.58 \$17</u>	Referred by: <u>Dequan Patterson</u>

Test Scores

Server	<u>14/35</u>	<u>40</u> %	Bartender	<u>/30</u>	%
Prep Cook	<u>4/20</u>	<u>20</u> %	Barista	<u>/10</u>	%
Grill Cook	<u>/40</u>	%	Cashier	<u>9/15</u>	<u>60</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

as a cashier how can you provide excellent cust. service - when receive the money, to let them know the quantity given, then count the change. - new bills can be stuck, make sure to set aside - check for fake bills.	Formal training you had as prep. - worked at colliseum prep food like chicken rice - no knife experience. more concessions oriented.	As a server, how many customers or tables are you used to serving at a time. - 3 tables at a time
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P.O.S. Experience: (Y) N details:

Transportation

has a vehicle

Certifications (if any)

FHC

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:

San Francisco & Oakland

Availability

Open but prefers mornings or mid-day shifts

Recommendations:

Acrobat Academy

Lead Academy

Other Languages Spoken:

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