

Interview Note Sheet Server

Applicant Information	
Name: <u>Deborah Sullivan</u>	Interviewer: <u>Hamed</u>
Date: <u>10/28</u>	Rate of Pay: <u>—</u>
Position (s) Applied for: <u>server / open</u>	Referred by: <u>Natasha Novac</u>

Test Scores					
Server	24 / 35	%	Bartender	/ 30	%
Prep Cook	/ 15	%	Barista	/ 10	%
Grill Cook	/ 40	%	Cashier	/ 10	%
Dishwasher	9 / 10	%	Housekeeping	/ 16	%

Seeking:
Full-Time
<u>Part-Time</u>

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:
3-4 tables Get it done Prepare move forward	3+1 hands on no trays	Sincronized regular server takes orders	*Semi allergic to some gloves

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

Transportation	
<u>reliable</u>	
Certifications (if any)	
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>		
Availability		
<u>Weekends, some nights</u>		
Recommendations:		
☐ Acrobat Academy ☐ Lead Academy	<th>Other Languages Spoken:</th>	Other Languages Spoken: