

Interview Note Sheet

Server

Applicant Information	
Name: <u>Lisa Marquez</u>	Interviewer: <u>Wyatt Fernandez</u>
Date: <u>10/28</u>	Rate of Pay:
Position (s) Applied for: <u>Server</u>	Referred by:

Test Scores					
Server	/35	%	Bartender	/30	%
Prep Cook	/15	%	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			
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:
<ul style="list-style-type: none"> • 150 - 200 • 500 • Both group & Table side 		\$17 - \$20	1989 • • Hospitalities • Not too fancy • Casual fine dining

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

Transportation

Car / Public

Regions Available to work:

Iake WA

Certifications (if any)

F-14.C
MAST 12.

Availability

Uniforms Owned:

<input type="checkbox"/> Bistro White	<input type="checkbox"/> Chef Coat
<input type="checkbox"/> Black Bistro	<input type="checkbox"/> Chef Pants
<input type="checkbox"/> Tuxedo	<input type="checkbox"/> Knives
<input type="checkbox"/> 1/2 Tuxedo	<input type="checkbox"/> Black Pants
<input type="checkbox"/> Black Vest	<input type="checkbox"/> Non-Slip Shoes
<input type="checkbox"/> Long Black Tie	<input type="checkbox"/> Bow Tie
<input type="checkbox"/> Other:	

Recommendations:

Acrobat Academy

Lead Academy

Other Languages Spoken