

Interview Note Sheet  
Server

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

Test Scores						Seeking: Full-Time Part-Time
Server	/35	%	Bartender	/30	%	
Prep Cook	/15	%	Barista	/10	%	
Grill Cook	/40	%	Cashier	/10	%	
Dishwasher	/10	%	Housekeeping	/16	%	

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"> <li>• 150 - 200</li> <li>• 500</li> <li>• Both group &amp; Table side</li> </ul>		\$17 - \$20	<ul style="list-style-type: none"> <li>• Hospitality</li> <li>• Not to fancy</li> <li>• Casual fine dining</li> </ul>

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

Transportation

Car/ Public

Regions Available to work:

lake WA

Certifications (if any)

Availability

F.I.T.C

MAST 12.

Uniforms Owned:

Recommendations:

Acrobat Academy

- 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

Other Languages Spoke

Lead Academy