

Interview Note Sheet

Server + Bar

Applicant Information			
Name: Denise Ruiz		Interviewer: Hanna	
Date: 11/12		Rate of Pay: —	
Position (s) Applied for: Bar / server		Referred by: Zil	

Test Scores					
Server	26 / 35	%	Bartender	26 / 35	%
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:
6 max 18		large group as a team, plated / buffet regular one on one	- Manhattan Ditters, cherry Vermont - Caribbea float,

P.O.S. Experience: ☒ Y / ☐ N details: Aloha micros, square

Transportation	Regions Available to work:
car	Sae
Certifications (if any)	Availability
TIPS food handlers ABC	open
Uniforms Owned:	Recommendations:
<input checked="" type="checkbox"/> Bistro White <input checked="" type="checkbox"/> Black Bistro <input type="checkbox"/> Tuxedo <input type="checkbox"/> 1/2 Tuxedo <input type="checkbox"/> Black Vest <input type="checkbox"/> Long Black Tie <input type="checkbox"/> Other:	<input type="checkbox"/> Acrobat Academy <input checked="" type="checkbox"/> Lead Academy
<input type="checkbox"/> Chef Coat <input type="checkbox"/> Chef Pants <input type="checkbox"/> Knives <input checked="" type="checkbox"/> Black Pants <input checked="" type="checkbox"/> Non-Slip Shoes <input type="checkbox"/> Bow Tie <input type="checkbox"/> Cut Glove	Other Languages Spoken: