

Interview Note Sheet Server

Applicant Information					
Name: <u>Desiree</u>			Interviewer: <u>Hannah</u>		
Date:			Rate of Pay:		
Position (s) Applied for: <u>Barista</u>			Referred by: <u>Tip</u>		

Test Scores					
Server	<u>20</u> / 35	%	Bartender	<u>/30</u>	%
Prep Cook	<u>8/20</u> / 25	%	<u>Barista</u>	<u>/10</u>	%
Grill Cook	<u>/40</u>	%	Cashier	<u>/10</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			
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:
Latte Cespresso steamed milk foam - 150 132-150	Concessions at Levi and coliseum		Interested in being a barista, unpassionated

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

Transportation		Regions Available to work:	
<u>friends family</u>		<u>sac, davis/bay</u>	
Certifications (if any)		Availability	
<u>food handlers</u>		<u>open</u>	
Uniforms Owned:		Recommendations:	Other Languages Spoken:
☒ 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 ☐ Cut Glove	☒ Acrobat Academy ☒ Lead Academy	