

Interview Note Sheet
Server

Applicant Information					
Name: <i>Lorena Garcia</i>			Interviewer: <i>TESS</i>		
Date: <i>11/12/13</i>			Rate of Pay: <i>OPEN</i>		
Position (s) Applied for: <i>Server</i>			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:
<i>10 tables</i>	<i>Has tray experience</i>		<i>efficient</i>

P.O.S. Experience: <i>Y</i> / <i>N</i> details: <i>Transportation</i>	Regions Available to work: <i>Seattle</i>
<i># can can</i>	Availability: <i>Open availability</i>
Certifications (if any): <i>HT/MAS 12 — will give him</i>	Recommendations: <i>Acrobat Academy</i> <i>Lead Academy</i>
Uniforms Owned:	Other Languages Spoken:
<ul style="list-style-type: none"> <input type="checkbox"/> Bistro White <input 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: 	<ul style="list-style-type: none"> <input type="checkbox"/> Chef Coat <input type="checkbox"/> Chef Pants <input type="checkbox"/> Knives <input type="checkbox"/> Black Pants <input type="checkbox"/> Non-Slip Shoes <input type="checkbox"/> Bow Tie