

Interview Note Sheet
Server

Applicant Information	
Name: <u>Lorap Garcia</u>	Interviewer: <u>Tess</u>
Date: <u>11/12/13</u>	Rate of Pay: <u>Open</u>
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
<u>Part-Time</u>

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:
<u>10 tables</u>	<u>Has tray experience</u>		<u>efficient</u>

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

Transportation

can can

Certifications (if any)

#H/MAS 12 — will give him

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:	

Regions Available to work:

Seattle

Availability

Open availability

Recommendations:

Acrobat Academy

Lead Academy

Other Languages Spoken: