

Interview Note Sheet Server

Applicant Information	
Name: <u>Jason Markel</u>	Interviewer:
Date:	Rate of Pay:
Position (s) Applied for: <u>Server</u>	Referred by: <u>Brenda Moorman</u>

Test Scores					
Server	<u>24</u> / 35	%	Bartender	<u>/30</u>	%
Prep Cook	<u>/15</u>	%	Barista	<u>/10</u>	%
Grill Cook	<u>/40</u>	%	Cashier	<u>/10</u>	%
Dishwasher	<u>/10</u>	%	Housekeeping	<u>/16</u>	%

Seeking:
<u>Full-Time</u>
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 react 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>A time you helped a co-worker finish a job?</u> <u>-used to working on the fly</u>	<u>Bar in SF in college bar back</u>	<u>Hotel worker determined</u>	

P.O.S. Experience: Y 1 N details: Square

Transportation	
<u>car</u>	
Certifications (if any)	
<u>link</u>	
Uniforms Owned:	
☒ 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

Regions Available to work:
<u>open</u>
Availability
<u>open</u>
Recommendations:
☒ Acrobat Academy ☒ Lead Academy
Other Languages Spoken: