

Interview Note Sheet
Server

Name: <u>Court</u>	Interviewer: <u>Hannah</u>
Date: <u>11/16</u>	Rate of Pay: <u>Open</u>
Position(s) Applied for: <u>Server</u>	Referred by: <u>CRC</u>

Job Preferences					
Server	<u>21</u> / 35	%	Bartender	/30	%
Prep Cook	<u>15</u>	%	Barista	/10	%
Grill Cook	<u>40</u>	%	Cashier	/10	%
Dishwasher	<u>10</u>	%	Housekeeping	/16	%

Seeking:
Full-Time
Part-Time

Relevant Experience in Hospitality or Catering			
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:
Culinary Management Student In school	chevys carries 3+ at once Helps serve	regular server table service Banquet self serve, buffet, refi	Host at chevys Attention to detail Personal professional

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

Reliable

organized
success

Food handlers

extra gigs school/job

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

Acrobat Academy
Lead Academy