

Interview Note Sheet Server

Applicant Information	
Name: <u>Gail Sayer</u>	Interviewer: <u>TESS SPURCKE</u>
Date: <u>11/16/19</u>	Rate of Pay: <u>\$17.00/hr</u>
Position (s) Applied for: <u>Bartender / Server</u>	Referred by:

Test Scores					
Server	/35	%	Bartender	<u>24</u> / <u>35</u>	%
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 <u>22</u> 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>6-8 personally</u>	<u>exp: both cocktail & oval</u>	<u>Service: banquet: Pre-set generally Plated / buffet Restaurant</u>	<u>Interested in server/Bar</u> <u>* let know about background</u>

P.O.S. Experience: <u>Y</u> / N details: <u>alone + many others</u>	
Transportation <u>has car - but is familiar w/ Public transit</u>	Regions Available to work:
Certifications (if any) <u>MAST 12 & FH</u>	Availability <u>open - looking for part times</u>
Uniforms Owned:	Recommendations:
<div> <input type="checkbox"/> Bistro White <input type="checkbox"/> Chef Coat </div> <div> <input type="checkbox"/> Black Bistro <input type="checkbox"/> Chef Pants </div> <div> <input type="checkbox"/> Tuxedo <input type="checkbox"/> Knives </div> <div> <input type="checkbox"/> 1/2 Tuxedo <input type="checkbox"/> Black Pants </div> <div> <input type="checkbox"/> Black Vest <input type="checkbox"/> Non-Slip Shoes </div> <div> <input type="checkbox"/> Long Black Tie <input type="checkbox"/> Bow Tie </div> <div> <input type="checkbox"/> Other: </div>	<div> <input type="checkbox"/> Acrobat Academy <input type="checkbox"/> Lead Academy </div>
	Other Languages Spoken: