

Interview Note Sheet

Server

Applicant Information	
Name: <u>Gail Sayer</u>	Interviewer: <u>TESS SPALDING</u>
Date: <u>11/18/19</u>	Rate of Pay: <u>\$11.00/hr</u>
Position(s) Applied for: <u>Bartender / Server</u>	Referred by:

Test Scores					
Server	/35	%	Bartender	<u>31</u> /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 <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</u> <u>Restaurant</u>	<u>Interested in server/bar</u> <u>let know about background</u>

P.O.S. Experience: Y / N details: aloha + many others

Transportation
Has car - But is familiar w/ Public transit

Regions Available to work:

Certifications (if any)
MAST 12 & PHT

Availability

OPEN - Looking for part times

Uniforms Owned:	
Bistro White	Chef Coat
Black Bistro	Chef Pants
Tuxedo	Knives
1/2 Tuxedo	Black Pants
Black Vest	Non-Slip Shoes
Long Black Tie	Bow Tie
Other:	

Recommendations:

Acrobat Academy

Lead Academy

Other Languages Spoken: