

Interview Note Sheet Server

Applicant Information	
Name: <u>Anissa Parry</u>	Interviewer:
Date:	Rate of Pay:
Position (s) Applied for: <u>Server open</u>	Referred by:

Test Scores					
Server	<u>26/35</u>	%	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:
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>Alot work been over 1,000</u>	<u>Big trays full</u>		<u>Scullery</u>

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

Transportation	
<u>car</u>	
Certifications (if any)	
<u>Food Serv Safe</u>	
Uniforms Owned	
<input checked="" type="checkbox"/> Bistro White <input checked="" type="checkbox"/> Black Bistro <input type="checkbox"/> Tuxedo <input type="checkbox"/> 1/2 Tuxedo <input type="checkbox"/> Black Vest <input type="checkbox"/> Long Black Tie <input type="checkbox"/> Other:	<input type="checkbox"/> Chef Coat <input type="checkbox"/> Chef Pants <input type="checkbox"/> Knives <input checked="" type="checkbox"/> Black Pants <input checked="" type="checkbox"/> Non-Slip Shoes <input type="checkbox"/> Bow Tie

Regions Available to work:
<u>Sac bay areas</u>
Availability
<u>open</u>
Recommendations:
<input checked="" type="checkbox"/> Acrobat Academy <input checked="" type="checkbox"/> Lead Academy
Other Languages Spoken:
<u>no</u>