

Interview Note Sheet
Server

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

| Employment History | | | | | | Seeking |
|--------------------|---------------|---|--------------|-----|---|-----------|
| Server | <u>26</u> /35 | % | Bartender | /30 | % | |
| Prep Cook | /15 | % | Barista | /10 | % | Full-Time |
| Grill Cook | /40 | % | Cashier | /10 | % | |
| Dishwasher | /10 | % | Housekeeping | /16 | % | Part-Time |

| | | | |
|---|---|---|------------------|
| Relevant Experience & Summary of Qualifications | | | |
| 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>A lot</u> <u>work even</u> <u>over 1,000</u> | <u>Big trays full</u> | | <u>Sculpture</u> |

P.O.S. Experience: ? / N details:

| | |
|---|--|
| Regions Available to Work | Regions Available to Work |
| <u>Car</u> | <u>Sac bay area</u> |
| Qualifications (if any) | Availability |
| <u>foot</u> <u>serve safe</u> | <u>open</u> |
| Uniforms (Own/Not) | Removal Locations |
| <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 checked="" 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 |
| Other Languages Spoken | |
| | <u>Acrobat Academy</u> <u>Lead Academy</u> |