

Interview Note Sheet

Server

Applicant Information	
Name: <u>Tracy Davis</u>	Interviewer: <u>Hannah Bates</u>
Date:	Rate of Pay: <u>-</u>
Position (s) Applied for:	Referred by:
<u>Bar / Serv</u>	<u>craigslist</u>

Test Scores					
Server	30/35	%	Bartender	31/35/30	%
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 _____ 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:
Comfortable 10 for table service open to banquet style	4 plates w/out tray 10 plates on larger trays	More streamlined/ execution w/ banquet server has much more steps	Dirty? -olive juice -3 top shelf -patron, games on, gray goose Very knowledgeable lots of experience

P.O.S. Experience: ☒ Y / ☐ N details: micros a la carte

Transportation	Regions Available to work:
<u>car</u>	<u>Sae</u>
Certifications (if any)	Availability
<u>food handlers</u> <u>TIPS</u>	<u>open</u>
Uniforms Owned:	Recommendations:
☒ 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
	Other Languages Spoken: