

Interview Note Sheet Server

Applicant Information	
Name: <u>Darrius Bruce</u>	Interviewer: <u>Hamer</u>
Date: <u>11/21</u>	Rate of Pay: <u>open</u>
Position (s) Applied for: <u>Serv, Housekeeping, open All</u>	Referred by: <u>Indeed</u>

Test Scores					
Server	/35	%	Bartender	/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:
S-6 section Help as best as I can. Ask for inform guests Tryin best bing under staff	App 4 plates bv hamer	even longer up, replenish Set menus vs billed Beel buys Affert managers	

P.O.S. Experience: ☒ N details: _____

Transportation	Regions Available to work:
Reliable	open
Certifications (if any)	Availability
Saw line TIPS	open
Uniforms Owned:	Recommendations:
☒ Bistro White ☐ Black Bistro ☐ Tuxedo ☐ 1/2 Tuxedo ☐ Black Vest ☐ Long Black Tie ☐ Other:	☒ Acrobat Academy ☒ Lead Academy
Other Languages Spoken:	
☐ Chef Coat ☐ Chef Pants ☐ Knives ☒ Black Pants ☒ Non-Slip Shoes ☐ Bow Tie	<u>no</u>