

Interview Note Sheet Server

Applicant Information	
Name: <u>Sydney Benson</u>	Interviewer: <u>TESS S.</u>
Date: <u>11/22/19</u>	Rate of Pay: <u>Any offered</u>
Position (s) Applied for: <u>Server</u>	Referred by:

Test Scores					
Server	/35	%	Bartender	/30	%
Prep Cook	/15	%	Barista	/10	%
Grill Cook	/40	%	Cashier	/10	%
Dishwasher	/10	%	Housekeeping	/16	%

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>n/a</u>	<u>only exp. w/ square trays</u>	<u>Pace</u>	<u>Catering exp. 150 events</u> <u>high volume</u> <u>looking for Part-time work</u>

P.O.S. Experience: Y / N details: People Person

Transportation	Regions Available to work:
<u>car</u>	
Certifications (if any)	Availability
<u>Food handlers card</u>	<u>[Open]</u>
Uniforms Owned:	Recommendations:
<input type="checkbox"/> Bistro White <input 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 type="checkbox"/> Black Pants <input type="checkbox"/> Non-Slip Shoes <input type="checkbox"/> Bow Tie
	<input type="checkbox"/> Acrobat Academy <input type="checkbox"/> Lead Academy
	Other Languages Spoken: