

Interview Note Sheet

Server

Applicant Information

Name: Andrew Searcy

Date: 11/22/19

Position (s) Applied for:

Server

Interviewer: Wyatt Fernandez

Rate of Pay:

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

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:

- 18
- Server Assist.
- Bussing
- Beverage
- Server

Q/W

- Wine Bar
- Bartender
- Many Beers
- Cocktails
- ~~1~~ - \$20

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

Transportation

Car/ Public transit

Regions Available to work:

Certifications (if any)

F.I.T.C MAST

Availability

OPEN -

Uniforms Owned:

- | | |
|---|---|
| ☐ Bistro White | ☐ Chef Coat |
| ☐ Black Bistro | ☐ Chef Pants |
| ☐ Tuxedo | ☐ Knives |
| ☐ 1/2 Tuxedo | ☐ Black Pants |
| ☐ Black Vest | ☐ Non-Slip Shoes |
| ☐ Long Black Tie | ☐ Bow Tie |
| ☐ Other: | |

Recommendations:

Acrobat Academy

Lead Academy

Other Languages Spoken: