

Interview Note Sheet

Server

Applicant Information			
Name: <u>Sally Walker</u>		Interviewer: <u>Harold</u>	
Date: <u>1/25</u>		Rate of Pay: <u>open</u>	
Position (s) Applied for:		Referred by:	
<u>open experience w/ a little everything</u>		<u>craigslist</u>	

Test Scores					
Server	<u>22</u> / 35	%	Bartender	<u>27</u> / 35	%
Prep Cook	/15	%	Barista	/10	%
Grill Cook	/40	%	Cashier	/10	%
Dishwasher	/10	%	Housekeeping	/16	%

Seeking:
<u>Full-Time</u>
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:
<u>3-5 tables average + banquets</u>	<u>Trays 6 plates plates 3f stay polished</u>	<u>Banquet higher edged excellent service owns housekeeping business</u>	<u>Bar/serv experience has worked caterings/banquets seasonally @ golf course + cafe/restaurant</u>
<u>work smarter not harder</u>	<u>lots of experience</u>	<u>very organized</u>	

P.O.S. Experience: Y / N details: very comfortable w/ money drops

Transportation	Regions Available to work
<u>Car</u>	<u>Sacramento area?</u>
Certifications (if any)	Availability
<u>food handlers ink</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 ☐ Cut Glove
	Other Languages Spoken:
☒ Acrobat Academy ☒ Very interested ☒ Lead Academy	<u>Russian</u>