

Interview Note Sheet Server

Applicant Information	
Name: <u>Sana Zahlan</u>	Interviewer: <u>Tess S</u>
Date: <u>11/20/19</u>	Rate of Pay: <u>\$14.00 / hr</u>
Position (s) Applied for: <u>server</u>	Referred by:

Test Scores						Seeking:
Server	<u>27</u>	<u>35</u>	%	Bartender	<u>/30</u>	%
Prep Cook	<u>/15</u>	%	Barista	<u>/10</u>	%	
Grill Cook	<u>/40</u>	%	Cashier	<u>/10</u>	%	
Dishwasher	<u>/10</u>	%	Housekeeping	<u>/16</u>	%	

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:
	<u>yes, has experience w/ large</u>		<u>edmunds / landing retirement home</u>
			<u>customer is always right, even if they aren't -!</u>

P.O.S. Experience: <u>Y</u> / <u>N</u> details:	
Transportation	Regions Available to work:
Certifications (if any)	Availability
<u>will get food handlers online before 1st event</u>	<u>evenings / works at Zorra - has new job</u>
Uniforms Owned:	Recommendations:
☐ Bistro White ☐ Black Bistro ☐ Tuxedo ☐ 1/2 Tuxedo ☐ Black Vest ☐ Long Black Tie ☐ Other:	☐ Acrobat Academy ☐ Lead Academy
☐ Chef Coat ☐ Chef Pants ☐ Knives ☐ Black Pants ☐ Non-Slip Shoes ☐ Bow Tie	Other Languages Spoken: