

Interview Note Sheet Server

Applicant Information	
Name: <u>Alyssa Najera</u>	Interviewer: <u>Wyatt Fernandez</u>
Date: <u>11/21/19</u>	Rate of Pay: <u>\$7.00</u>
Position (s) Applied for: <u>Server</u>	Referred by: <u>Michael Ellis</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:
<ul style="list-style-type: none"> • Barista training • Panera • Table Service 		Y/N	

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

Transportation	
Certifications (if any)	
F.I.T.C MAST 12	
Uniforms Owned:	
<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

Regions Available to work:		
Availability		
Recommendations:		
<input type="checkbox"/> Acrobat Academy <input type="checkbox"/> Lead Academy	<th>Other Languages Spoken:</th>	Other Languages Spoken: