Interview Note Sheet
Server

Applicant Information		
Name: Sage Savage	Interviewer: Hannah	
Date: 11/26	Rate of Pay: Open	
Position (s) Applied for: Ser, Bar, line	Referred by: Craigslist	

Test Scores						Seeking:
Server	30 /35	%	Bartender	32/35 /30	%	Full-Time
Prep Cook	16/20 /15	%	Barista	/10	%	
Grill Cook	/40	%	Cashier	/10	%	(Part-Time)
Dishwasher	/10	%	Housekeeping	/16	%	

Relevant Experience & Summary of Strengths

Total of _Yes_ 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:
4 + 6 comfortable	Tray fill it up ~~tray~~ 6 dishes	Volume less orders Hustling mixen cocktails/pouring	Most comfortable as bartender open to all

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

Transportation	Regions Available to work:
Good!	Sac, open

Certifications (if any)	Availability
Servel link	open

Uniforms Owned:		Recommendations:	Other Languages Spoken:
☒ Bistro White ___ Chef Coat		(A) Acrobat Academy	
☑ Black Bistro ___ Chef Pants			
___ Tuxedo ___ Knives			
___ 1/2 Tuxedo ☑ Black Pants			
___ Black Vest ☑ Non-Slip Shoes			
___ Long Black Tie ___ Bow Tie		(L) Lead Academy	
___ Other: ___ Cut Glove			