

Interview Note Sheet

Server

Name: <u>Michael Ward</u>		Interviewer: <u>Sabrina</u>			
Date: <u>12/9/2019</u>		Rate of Pay:			
Position (s) Applied for: <u>Server</u>		Referred by: <u>Caleb Alvarez</u>			
(Please circle the correct answer)					
Server	<u>26</u> / 35	%	Bartender	/ 30	%
Prep Cook	/ 15	%	Barista	/ 10	%
Grill Cook	/ 40	%	Cashier	/ 10	%
Dishwasher	/ 10	%	Housekeeping	/ 16	%

Seeking:

Full-Time

Part-Time

(Please circle the correct answer)			
Total of <u>4-5</u> 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 tables</u> <u>go with flow</u>	<u>6 items</u> <u>both ends of tray first</u> <u>Move to one hand</u>	<u>restaurant</u> <u>serves tables</u> <u>banquet</u> <u>Set menu</u>	<u>open to other positions as well</u>

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

(Please circle the correct answer)	
Sac Bay Area	
Availability	
Open	
Recommendations	
Acrobat Academy	
Lead Academy	
Other References Spoken	
N/A	
(Please circle the correct answer)	
<input checked="" type="checkbox"/> Bistro White <input checked="" type="checkbox"/> Black Bistro <input type="checkbox"/> Tuxedo <input type="checkbox"/> 1/2 Tuxedo <input type="checkbox"/> Black Vest <input checked="" type="checkbox"/> Long Black Tie <input type="checkbox"/> Other:	<input type="checkbox"/> Chef Coat <input type="checkbox"/> Chef Pants <input type="checkbox"/> Knives <input checked="" type="checkbox"/> Black Pants <input checked="" type="checkbox"/> Non-Slip Shoes <input type="checkbox"/> Bow Tie <input type="checkbox"/> Cut Glove