

Interview Note Sheet Server

Applicant Information	
Name: <u>Ivanne Jenkins</u>	Interviewer: <u>Hannah</u>
Date: <u>10/10</u>	Rate of Pay: <u>min + tips</u>
Position (s) Applied for: <u>Server</u>	Referred by: <u>Craigslist</u>

Test Scores					
Server	/35	%	Bartender	/30	%
Prep Cook	/15	%	Barista	/10	%
Grill Cook	/40	%	Cashier	/10	%
Dishwasher	/10	%	Housekeeping	/16	%

Seeking:
Full-Time
<u>Part-Time</u>

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:
10 tables 4+ table Love the rush	3 plates Tray fill it up	Set up servig check back w/guests	Worked Ihop/mimi's cute open minded Great attitude

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

Transportation	Regions Available to work:
reliable	Sac, open folsm Roseve
Certifications (if any)	Availability
food handler	evenings
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:
	no