

Interview Note Sheet

Server

Applicant Information					
Name: <u>Heather Wise</u>			Interviewer: <u>L. J. Hamann</u>		
Date:			Rate of Pay:		
Position (s) Applied for: <u>Server, Barista</u>			Referred by: <u>Patsy Kempton</u>		

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

Seeking:
<input checked="" type="radio"/> Full-Time
<input type="radio"/> 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:

Very Vague answers Not open to dish/other positions, some feel service experience	Rubios, togo's, arby's cashier food service looking to gain serving experience, NO not very outgoing/personable
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P.O.S. Experience: ☒ Y ☐ N details: _____

Transportation	Regions Available to work:
<u>open</u>	<u>open</u>
Certifications (if any)	Availability
<u>No</u>	<u>open</u>
Uniforms Owned:	Recommendations:
<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"/> Acrobat Academy <input type="checkbox"/> Lead Academy
<input type="checkbox"/> Chef Coat <input type="checkbox"/> Chef Pants <input type="checkbox"/> Knives <input checked="" type="checkbox"/> Black Pants <input type="checkbox"/> Non-Slip Shoes <input type="checkbox"/> Bow Tie <input type="checkbox"/> Cut Glove	Other Languages Spoken: <u>None</u>