

# Interview Note Sheet

Server

Name: <u>Heather Wise</u>		Interviewer: <u>Liz Hanner</u>	
Date:	Rate of Pay:		
Position(s) Applied for: <u>Server</u>		Referred by: <u>Patsy Kempton</u>	

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

Relevant Experience & Summary of Strengths			
Total of <u>1</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:
<p>Very vague answers</p> <p>Not open to dish/other positions, some food service experience</p>	<p>Answers</p>	<p>Rubios, togo's, arbys</p> <p>Cashier food service</p> <p>looking to gain serving experience.</p>	<p>Not very outgoing/</p> <p>personable</p>

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

Handicapped		Resident/Available to Work			
Open		Open			
Identifications (if any)		Availability			
No		Open			
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"/> 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	<input type="checkbox"/> Acrobat Academy <input type="checkbox"/> Lead Academy	Other Languages Spoken		
None		None			