

Interview Note Sheet

Server

Applicant Information					
Name: <u>Aliyah Brown</u>			Interviewer: <u>Hannah</u>		
Date: <u>12/14</u>			Rate of Pay:		
Position (s) Applied for: <u>cashier, serv.</u>			Referred by: <u>Craigst</u>		
Test Scores					
Server	/35	%	Bartender	/30	%
Prep Cook	/15	%	Barista	/10	%
Grill Cook	/40	%	Cashier	/10	%
Dishwasher	/10	%	Housekeeping	/16	%

Seeking:
Full-Time
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:
3. conquer that get it done	Tray Service Wine, cutting plates fill the tray	No event catering beer/wine pouring	Tamba Juice Starbucks Cashier,

P.O.S. Experience: <u>Y</u> / <u>N</u> details: _____	
Transportation	Regions Available to work:
reliable	open
Certifications (if any)	Availability
Good handker link?	open.
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 ☐ Cut Glove	Other Languages Spoken: