

Interview Note Sheet

Server

Applicant Information					
Name: Patrick Kent			Interviewer: Hannah		
Date: 12/14			Rate of Pay: open		
Position (s) Applied for: serv, dish open			Referred by: Jenn Stoltz		
Test Scores					
Server	25/35	%	Bartender	/30	%
Prep Cook	/15	%	Barista	/10	%
Grill Cook	/40	%	Cashier	/10	%
Dishwasher	9/10	%	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:
4-5 open	Plate service, crabfeeds buffet style events	Restaurant takes orders + menu Banquet + gen. preset or buffet High Volume	Buttles / Banquet style Bar back experience at thunder valley

P.O.S. Experience: ☒ Y ☐ N details: as security

Transportation	Regions Available to work:
Reliable	open
Certifications (if any)	Availability
Food handlers 12/09/2022 tips 12/11/2021	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: