

Interview Note Sheet

Server

Applicant Information	
Name: <u>Deborah Hobart</u>	Interviewer:
Date: <u>12/14</u>	Rate of Pay:
Position (\$ Applied for): <u>serv</u>	Referred by: <u>craigslis</u>

Test Scores						Seeking: Full-Time <u>Part-Time</u>
Server	<u>22/35</u>	%	Bartender	<u>/30</u>	%	
Prep Cook	<u>/15</u>	%	Barista	<u>/10</u>	%	
Grill Cook	<u>/40</u>	%	Cashier	<u>/10</u>	%	
Dishwasher	<u>/10</u>	%	Housekeeping	<u>/16</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:
<u>Bussing, reset tables, food service fruit prep simple prep</u>		<u>Banquet higher volume, lots of dishes or buffet</u>	<u>Dinnig Senior facility, meal orders, calling in pickup</u>

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

Transportation	Regions Available to work:
<u>avail</u>	<u>avail</u>

Certifications (if any)	Availability
<u>Serv link</u>	<u>avail</u>

Uniforms Owned:	Recommendations:	Other Languages Spoken:
<input checked="" type="checkbox"/> Bistro White <input checked="" 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 checked="" 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