

Interview Note Sheet

Server

Applicant Information					
Name: <u>Debora Habart</u>			Interviewer:		
Date: <u>12/10</u>			Rate of Pay:		
Position (s) Applied for: <u>Server</u>			Referred by: <u>craigslist</u>		
Training/Experience					
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>	%
Seeking					
Full-Time					
Part-Time <u>✓</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, foodservice</u> <u>Fruit prep simple prep</u>		<u>Banquet higher volume</u> <u>lots of dishes or buffet</u>	<u>Dinner Senior facility, meal orders, calling in/</u> <u>Pickup</u>

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

Details of Practice		Regions Available to Work	
<u>avail</u>		<u>avail</u>	
Certifications (if any)		Availability	
<u>Sous Chef</u>		<u>avail</u>	
Wardrobe Owned		Recommendations	
<input checked="" type="checkbox"/> Bistro White	<input type="checkbox"/> Chef Coat	<u>Acrobat Academy</u>	
<input checked="" type="checkbox"/> Black Bistro	<input type="checkbox"/> Chef Pants	<u>Lead Academy</u>	
<input type="checkbox"/> Tuxedo	<input type="checkbox"/> Knives		
<input type="checkbox"/> 1/2 Tuxedo	<input checked="" type="checkbox"/> Black Pants		
<input type="checkbox"/> Black Vest	<input checked="" type="checkbox"/> Non-Slip Shoes		
<input type="checkbox"/> Long Black Tie	<input type="checkbox"/> Bow Tie		
<input type="checkbox"/> Other:	<input type="checkbox"/> Cut Glove		
Other Languages Spoken			