

Interview Note Sheet

Server

Applicant Information					
Name: Hannah Erika Foster			Interviewer: Hannah Bates		
Date:			Rate of Pay:		
Position (s) Applied for: Serv, Dish			Referred by: Aisa Foster		
Test Scores					
Server	20/35	%	Bartender	/30	%
Prep Cook	/15	%	Barista	/10	%
Grill Cook	/40	%	Cashier	/10	%
Dishwasher	7/10	%	Housekeeping	/16	%
					Seeking: <input checked="" type="radio"/> Full-Time <input type="radio"/> 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:
Banquets	I am I tries not to over do it Customer service/	N/A Johns incredible Pizza CO.	Plates catering Banquets/ Dishes

P.O.S. Experience: <input checked="" type="radio"/> Y / <input type="radio"/> N details: Walmart	
Transportation	Regions Available to work:
reliable	open
Certifications (if any)	Availability
NA Sewel link	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"/> Acrobat Academy <input type="checkbox"/> Lead Academy
<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	Other Languages Spoken: