

Interview Note Sheet

Server

Applicant Information

Name: Rebecca Richards
 Date: 12/10/19
 Position (s) Applied for: Server

Interviewer: Tess S.
 Rate of Pay: \$16.1/hr
 Referred by:

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:
<u>Cocktailing</u> <u>upto 14 tables</u>	<u>tray experience</u>		<u>Started @ 16yrs</u> <u>front of house</u> <u>& b.o.t exp</u> <u>supervisor</u>

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

Transportation

Regions Available to work:

Certifications (if any):

PH / MAST 12

Availability

Open:
Sun, Mon, Wed, Fri, Sat

Uniforms Owned:

☐ Bistro White
☐ Black Bistro
☐ Tuxedo
☐ 1/2 Tuxedo
☐ Black Vest
☐ Long Black Tie
☐ Other:
 ☐ Chef Coat
☐ Chef Pants
☐ Knives
☐ Black Pants
☐ Non-Slip Shoes
☐ Bow Tie

Recommendations:

Acrobat Academy

Lead Academy

Other Languages Spoken: