

Interview Note Sheet Server

Applicant Information					
Name: <u>Vanessa Pedone</u>			Interviewer: <u>Hannah</u>		
Date: <u>12/23</u>			Rate of Pay: <u>—</u>		
Position (s) Applied for: <u>Server / Bar</u>			Referred by: <u>Inreel / ABC Bar</u>		
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:
events 3+ table Sincronized events	3 plates at once, Has worked on cruise ships restaurants, Loves events	Loves networking and meeting new people Love fast pace service	Looking to gain Bar experience has not graduated from Bar school yet

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

Transportation		Regions Available to work:	
<u>reliable</u>		<u>Sae 1 Bay area</u>	
Certifications (if any)		Availability	
<u>Coastal</u> <u>waiters</u> + tips		<u>open</u>	
Uniforms Owned:		Recommendations:	Other Languages Spoken:
☒ 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 ☐ Cut Glove	☒ Acrobat Academy ☒ Lead Academy	