

Interview Note Sheet

Cook

Applicant Information					
Name: <u>Caio Perry</u>			Interviewer: <u>Sabrina</u>		
Date: <u>1/2/19</u>			Rate of Pay: <u>\$13/hr</u>		
Position (s) Applied for: <u>Prep, Server, dish</u>			Referred by: <u>Indeed</u>		

Test Scores						Seeking:
Server	<u>22/35</u>	%	Bartender	<u>/30</u>	%	
Prep Cook	<u>8/25</u>	%	Barista	<u>/10</u>	%	
Grill Cook	<u>/40</u>	%	Cashier	<u>/10</u>	%	
Dishwasher	<u>/10</u>	%	Housekeeping	<u>/16</u>	%	

Full-Time

Part-Time

Relevant Experience & Summary of Strengths			
Total of _____ Experience in Food Service/Hospitality			
Tell us about your formal training as a cook?	Tell me about your knife handling skills?	Tell me about a time you made a mistake while preparing ingredients. How did you correct it and what did you learn?	Notes:
<u>NO Formal training</u>	<u>minimal Knife skills</u>	<u>plate things incorrectly, had to completely replate food and start over</u>	<u>Told me he was a server. when asking interview questions he didn't have answers. Finally told me no experience. will start as dish.</u>

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

Transportation	Regions Available to work:
<u>Public Transit?</u>	
Certifications (if any)	Availability
<u>Food Handlers</u>	<u>open</u>
Uniforms Owned:	Recommendations:
☒ Bistro White ☒ Black Bistro ☐ Tuxedo ☐ 1/2 Tuxedo ☐ Black Vest ☐ Long Black Tie ☐ Other: _____	☒ Acrobat Academy ☐ Lead Academy
☐ Chef Coat ☐ Chef Pants ☐ Knives ☐ Black Pants ☒ Non-Slip Shoes ☐ Bow Tie ☐ Cut Glove	Other Languages Spoken:
	<u>N/A</u>

Interview Note Sheet

Server

Applicant Information					
Name: <u>Caio Politano Perry</u>			Interviewer: <u>Sabrina</u>		
Date: <u>1/2/2020</u>			Rate of Pay: <u>\$13/hr</u>		
Position (s) Applied for: <u>Prep, Server</u>			Referred by: <u>Indeed</u>		
Test Scores					
Server	<u>22/35</u>	%	Bartender	<u>/30</u>	%
Prep Cook	<u>8/15</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

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>NO experience!</u>	<u>NO Experience as Server!</u>	<u>N/A</u>	<u>Not a good amount of experience. wants to prep and serve. might be more of a better fit as dishwasher.</u>

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

Transportation		Regions Available to work:	
Certifications (if any)		Availability	
<u>Food handlers</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	