

Interview Note Sheet
General

Applicant Information

Name: <u>Zachariah Reese</u>	Interviewer: <u>William Wagh</u>
Date: <u>1/9/2020</u>	Rate of Pay: <u>17.50 - prep / Grill 18th</u>
Position (s) Applied for: <u>prep, Grill</u>	Referred by: <u>Craigslist</u>

Test Scores

Server	/35	%	Bartender	/30	%
Prep Cook	<u>18/20</u>	<u>90</u> %	Barista	/10	%
Grill Cook	<u>29/40</u>	<u>73</u> %	Cashier	/10	%
Dishwasher	/10	%	Housekeeping	/16	%

Seeking:

Full-Time

Part-Time

Relevant Experience & Summary of Strengths

Total of _____ Experience in Food Service/Hospitality			
Describe a time when you had to multitask or work under pressure.	How would you handle a disagreement/argument with a coworker?	What do you think you have improved and how will it reach your customers' expectations?	Note
<u>Relent. - dropbox</u>		<u>One opp. large batch Prep cooking. Knife usage mass prep of meals / veggies for service</u>	<u>2-week start making into the city.</u>

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

Transportation

Car

Certifications (if any)

Food handlers

Uniforms Owned:

☒ Bistro White	☒ Chef Coat
☒ Black Bistro	☒ Chef Pants
☒ Tuxedo	☒ Knives
☒ 1/2 Tuxedo	☒ Black Pants
☒ Black Vest	☒ Non-Slip Shoes
☒ Long Black Tie	☒ Bow Tie
Other: <u>Can bring</u>	

Regions Available to work:

SF

Availability

Recommendations:

Acrobat Academy

Lead Academy

Other Languages Spoken: