

## Interview Note Sheet

## Server

Applicant Information					
Name: Yevgeniy Pistor			Interviewer: Hanan		
Date: 1/20			Rate of Pay: open		
Position (s) Applied for: any open			Referred by: Nop, Brig.		
Test Scores					
Server	/35	%	Bartender	/30	%
Prep Cook	/15	%	Barista	/10	%
Grill Cook	/40	%	Cashier	/10	%
Dishwasher	/10	%	Housekeeping	/16	%
<input checked="checked" type="radio"/> Full-Time <input type="radio"/> Part-Time					
Seeking:					

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:
Helped serving at Bon App. galas through UOP 4 years	Tray service comfortable	Helped set up buffets & cleaned	Student @ UOP Very professional soft spoken

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

Employment		Regions Available to Work	
open		open	
Certifications (if any)		Availability	
<del>SSG</del> Food Handler's		Weekends around school	
Uniforms Owned		Recommendations	
Bistro White	Chef Coat	Acrobat Academy	
Black Bistro	Chef Pants	Lead Academy	
Tuxedo	Knives		
1/2 Tuxedo	Black Pants		
Black Vest	Non-Slip Shoes		
Long Black Tie	Bow Tie		
Other:	Cut Glove		
Other Languages Spoken			