

Interview Note Sheet

Server

Applicant Information					
Name: <u>Yevgeniy Pislak</u>			Interviewer: <u>Hannah</u>		
Date: <u>1/24/10</u>			Rate of Pay: <u>open</u>		
Position (s) Applied for: <u>any open</u>			Referred by: <u>uop, Brig.</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:
Helped serving at bon app. gala's through uop 4 years	Tray service comfortable	Helped set up buffet & cleaned	Student @ uop Very professional / soft spoken

P.O.S. Experience: <u>Y / N</u> details: _____	
Transportation	Regions Available to work:
<u>open</u>	<u>open</u>
Certifications (if any)	Availability
<u>Food handlers</u>	<u>Weekends around school</u>
Uniforms Owned:	Recommendations:
<input type="checkbox"/> Bistro White <input type="checkbox"/> Black Bistro <input type="checkbox"/> Tuxedo <input type="checkbox"/> 1/2 Tuxedo <input type="checkbox"/> Black Vest <input type="checkbox"/> Long Black Tie <input type="checkbox"/> Other:	<input type="checkbox"/> Acrobat Academy <input type="checkbox"/> Lead Academy
<input type="checkbox"/> Chef Coat <input type="checkbox"/> Chef Pants <input type="checkbox"/> Knives <input type="checkbox"/> Black Pants <input type="checkbox"/> Non-Slip Shoes <input type="checkbox"/> Bow Tie <input type="checkbox"/> Cut Glove	Other Languages Spoken: