

Interview Note Sheet

Server

Name: <u>Anthony Dupriyo</u>		Interviewer: <u>Hannah</u>				
Date: <u>1/23</u>	Rate of Pay:					
Position(s) Applied for: <u>Server open</u>		Referred by: <u>Indeed</u>				
Test Scores				Seeking <input checked="" type="checkbox"/> Full-Time <input type="checkbox"/> Part-Time		
Server	/35	%	Bartender		/30	%
Prep Cook	/15	%	Barista		/10	%
Grill Cook	/40	%	Cashier		/10	%
Dishwasher	/10	%	Housekeeping		/16	%

Relevant Experience & Summary of Strengths			
Total of <u>10</u> 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:
	looking for flexible gigs! Temp to hire	Applebees, chili's, outback	Culinary School 3 months of gigs, banquets

P.O.S. Experience: <u>Y</u> N <u>details:</u>	
Reliable	
Registrations (if any)	
open	
Yes food handlers 112023	
Availability	
open	
Dish/Uniforms Owned	Registrations
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:	Cut Glove
Other Languages Spoken:	
Acrobat Academy	
Lead Academy	