

Interview Note Sheet

Server

Applicant Information					
Name: <u>Anthony Dupuis</u>			Interviewer: <u>Harman</u>		
Date: <u>1/20</u>			Rate of Pay:		
Position (s) Applied for: <u>Server open</u>			Referred by: <u>Irish</u>		
Test Scores					
Server	/35	%	Bartender	/30	%
Prep Cook	/15	%	Barista	/10	%
Grill Cook	/40	%	Cashier	/10	%
Dishwasher	/10	%	Housekeeping	/16	%
					Seeking:
					Full-Time
					<u>Part-Time</u>

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>looking for flexible giss. Temp to hire</u>	<u>Applebees, chilis, outback</u>	<u>Culinary stilling 3 months</u> <u>giss, banquets</u>
P.O.S. Experience: <u>Y</u> <u>N</u> details: _____			

Transportation		Regions Available to work:	
<u>reliable</u>		<u>open sea</u>	
Certifications (if any)		Availability	
<u>Yes food handlers</u> <u>1/20/23</u>		<u>open</u>	
Uniforms Owned:		Recommendations:	Other Languages Spoken:
<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"/> 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	<input checked="" type="checkbox"/> Acrobat Academy <input checked="" type="checkbox"/> Lead Academy	