

Interview Note Sheet Server

Applicant Information					
Name: <u>Car Pearson</u>			Interviewer: <u>Hannah Bates</u>		
Date:			Rate of Pay:		
Position (s) Applied for: <u>Bar / serv.</u>			Referred by: <u>craigslist</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:
<u>Preferences</u> <u>Darting only.</u> <u>more pouring</u> <u>hard alcohol experience.</u>	<u>No actual serving experience</u> <u>Beer/wine/small plates</u> <u>knowledge</u> <u>not mixed cocktails, no</u> <u>experience.</u>	<u>Sitting Guests</u>	<u>Has done catering</u> <u>napa</u>

P.O.S. Experience: <u>(Y)</u> N details: _____	
Transportation	Regions Available to work:
<u>perfect</u>	<u>open</u>
Certifications (if any)	Availability
<u>Server link</u>	<u>open</u>
Uniforms Owned:	Recommendations:
☒ Bistro White ☐ Black Bistro ☐ Tuxedo ☐ 1/2 Tuxedo ☐ Black Vest ☐ Long Black Tie ☐ Other: _____	☐ Acrobat Academy ☐ Lead Academy
☐ Chef Coat ☐ Chef Pants ☐ Knives ☐ Black Pants ☐ Non-Slip Shoes ☐ Bow Tie ☐ Cut Glove	Other Languages Spoken: