

Server

Applicant Information					
Name: <u>Douglas Husl</u>			Interviewer: <u>Hanna</u>		
Date: <u>1/30</u>			Rate of Pay: <u>—</u>		
Position (s) Applied for: <u>SERVER / Dish</u>			Referred by: <u>Dorree Kayl</u>		
Test Scores					
Server	<u>29</u> /35	%	Bartender	/30	%
Prep Cook	/15	%	Barista	/10	%
Grill Cook	/40	%	Cashier	/10	%
Dishwasher	<u>9</u> /10	%	Housekeeping	/16	%
<div> <div>Seeking:</div> <div> <div>Full-Time</div> <div>Part-Time</div> </div> </div>					

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:
Banquet server Peet Lion Hotel	can hold up to 10 plates on 4 trays	Interested in Cal expo events in Feb.	Classique 5+ years catering Retired in 2012 looking for extra gigs

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