

Interview Note Sheet

Server

Name: Douglas Hust		Interviewer: Hannah	
Date: 1/30	Rate of Pay: —		
Position (s) Applied for: Server / Dish		Referred by: Dorree Kayl	

Skill Scores						Seeking:	
Server	29	/35	%	Bartender	/30	%	
Prep Cook	/15	%	Barista	/10	%		Full-Time
Grill Cook	/40	%	Cashier	/10	%		Part-Time
Dishwasher	2	/10	%	Housekeeping	/16	%	

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 Full 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 / N details: _____	
Reliability	
Certifications (if any)	
Send link	
Uniforms Owned	
<input checked="" type="checkbox"/> Bistro White	<input type="checkbox"/> Chef Coat
<input checked="" type="checkbox"/> Black Bistro	<input type="checkbox"/> Chef Pants
<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
Recommendations	
Acrobat Academy	
Lead Academy	
Other Languages Spoken	