

Server

Applicant Information					
Name: <u>Judy Kennedy</u>			Interviewer: <u>Hanna L</u>		
Date: <u>1/30</u>			Rate of Pay: <u>—</u>		
Position (s) Applied for: <u>Server</u>			Referred by: <u>Dorrea Kaye</u>		

Test Scores					
Server	<u>30</u> / 35	%	Bartender	<u>1</u> / 30	%
Prep Cook	<u>1</u> / 15	%	Barista	<u>1</u> / 10	%
Grill Cook	<u>1</u> / 40	%	Cashier	<u>1</u> / 10	%
Dishwasher	<u>8</u> / 10	%	Housekeeping	<u>1</u> / 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:
Banquet server at Red Lion, Hotel	Not comfortable w/ trays 2 plates max		No serving experience Interested in Cul expo events in Feb.

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