

Interview Note Sheet Server

Applicant Information

Name: <u>Johathan Wertz</u>	Interviewer: <u>Hamerl</u>
Date: <u>2/4/2020</u>	Rate of Pay: <u>—</u>
Position (s) Applied for: <u>server open</u>	Referred by: <u>Irrelevent</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>feels comfortable not more serving bussing moving around the personable groups</u>	<u>than 3 items at a time unless has a stand</u>	<u>No problem Very confident</u>	<u>In school / switching jobs looking to fill in position gaps.</u>

P.O.S. Experience: Y / N details:

Transportation

car

Regions Available to work:

SAC

Certifications (if any)

food handlers

Availability

open Feb 10th-16th all.

Uniforms Owned:

☐ Bistro White	☐ Chef Coat
☐ Black Bistro	☐ Chef Pants
☐ Tuxedo	☐ Knives
☐ 1/2 Tuxedo	☐ Black Pants
☐ Black Vest	☐ Non-Slip Shoes
☐ Long Black Tie	☐ Bow Tie
☐ Other:	☐ Cut Glove

Recommendations:

X Acrobat Academy

X Lead Academy

Other Languages Spoken:

NA