

Interview Note Sheet

Server

Applicant Information					
Name: <u>Gayston Peterkin</u>			Interviewer: <u>Hannah</u>		
Date: <u>2/14/2020</u>			Rate of Pay:		
Position (s) Applied for: <u>Server</u>			Referred by: <u>craigslis</u>		

Test Scores						Seeking: Full-Time Part-Time
Server	/35	%	Bartender	/30	%	
Prep Cook	/15	%	Barista	/10	%	
Grill Cook	/40	%	Cashier	/10	%	
Dishwasher	/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:
<u>Just moved main serving experience in Jamaica</u>	<u>Trays service open to both very comfortable experience</u> <u>great positive attitude</u>	<u>looking to gain experience</u>	

P.O.S. Experience: Y / N <u>details:</u>	
Transportation	Regions Available to work:
<u>Car</u>	<u>open</u>
Certifications (if any)	Availability
<u>N/A</u>	<u>open evenings mornings</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: <u>eng.</u>