

Interview Note Sheet

Server

Applicant Information					
Name: <u>Virginia Wenzel</u>			Interviewer: <u>Sabrina</u>		
Date: <u>1/29/2020</u>			Rate of Pay:		
Position (s) Applied for: <u>Cook, Server, busser</u>			Referred by: <u>Former Employee</u>		
Test Scores					
Server	/35	%	Bartender	/30	%
Prep Cook	/15	%	Barista	/10	%
Grill Cook	/40	%	Cashier	/10	%
Dishwasher	/10	%	Housekeeping	/16	%
					Seeking:
					Full-Time
					<u>Part-Time</u>

Relevant Experience & Summary of Strengths			
Total of <u>25</u> 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:
About 5-7 tables NO problem with added tables	8 ¹² items put weight on shoulder	restaurant Sells and brings out courses Banquet is more pre listed and buffet style	

P.O.S. Experience: <u>(P) N details: <u>Squirel</u></u>	
Transportation	Regions Available to work:
<u>Reliable</u>	<u>Sac Area</u> <u>Bay Area</u>
Certifications (if any)	Availability
<u>Food Handlers Card</u>	<u>Flexible</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>N/A</u>