

Application For Employment



We are an Equal Opportunity Employer and committed to excellence through diversity.

Please print or type. The application must be fully completed to be considered. Please complete each section, even if the information is included in your resume.

Personal Information

Name			Preferred Pronouns
Address		City	State
Zip			
Mobile Number	Email Address		
Social Security Number		Can you upon employment submit verification of your legal right to work in the United States and Documentation Verifying your Identity?	
- -		Yes <input type="checkbox"/> No <input type="checkbox"/>	

Position

Position You Are Applying For	Available Start Date	Desired Pay / hr
Employment Desired: <input type="checkbox"/> Part Time/Full Year <input type="checkbox"/> Part Time/Seasonal		

Education

School Name	Location	Years Attended	Degree Received	Major

References: Please Include One Personal and One Professional Reference

Name	Relation	Title	Phone

Experience:

Employer (1)	Job Title	Dates Employed
Work Phone	Starting Pay Rate	Ending Pay Rate

Address	City	State	Zip
Employer (2)	Job Title		Dates Employed
Work Phone	Starting Pay Rate		Ending Pay Rate
Address	City	State	Zip
Employer (3)	Job Title		Dates Employed
Work Phone	Starting Pay Rate		Ending Pay Rate
Address	City	State	Zip

Please explain your experience catering in a couple of sentences.

Please Include positions worked, certifications, and any other relevant information.

Signature Disclaimer

I certify that my answers are true and complete to the best of my knowledge.
If this application leads to employment, I understand that false or misleading information in my application or interview may result in my release.

Name (Please Print)	Signature
Date	

Pre-Interview Background Questionnaire



Please answer the following questions to the best of your ability based on your previous experience working events.

*Please attach or email your resume in addition to the application and questionnaire.
(connor@jilliciousfoods.com)

1. From what side of a seated guest do you serve food and beverages from?

2. Approximately how many glasses are there in a normal size bottle of wine?

3. What should you always have in your free hand while passing hors d'oeuvres?

4. Describe in one sentence each dinner service style:

◦ French Service/French Butler Serving:

◦ Family Style:

◦ Buffet:

◦ Plated:

◦ Progressive Cocktail:

5. If a client comes to you (the cocktail hour server) with an issue, what is your reaction? Who should you speak to to solve the issue?

6. What time do you report to an event if the call time is 10:00? What do you do if you are running late?

7. How many chairs typically go around an 8 foot table?

8. What side of the plate does the knife go on? The fork?

9. How many glasses are typically set on a table at each setting? What types of glasses are they?

10. How would you define the server's role at a wedding?
