

ARTISANAL BISTRO
APPLICATION FOR EMPLOYMENT
~ ARTISANAL IS AN EQUAL OPPORTUNITY EMPLOYER ~

NAME:	SEX: M F	DATE:
ADDRESS:	TELEPHONE #:	
	CELL/SERVICE #:	
	EMAIL ADDRESS:	

EMPLOYMENT HISTORY (most recent at top) <i>- If resume is attached please do not feel need to fill in this section -</i>			
EMPLOYER (RESTAURANT):	LOCATION:	REASON FOR LEAVING:	APPROX. SALARY:

Position You are Applying for at Artisanal? _____ Salary Desired: \$ _____ per _____

What do you like most about working in a restaurant? _____

What do you dislike most about working in a restaurant? _____

Can we count on your employment here for more than 1 or 2 years? _____

Have you researched Terrance Brennan or Artisanal Brasserie on the web? _____

How do you define professional service?

What was your first job in the restaurant business? _____

Do you have reliable transportation to work? _____

Are there any shifts that you are unable to work, and if so why? _____

Are you looking for full time or part time employment? _____

What Restaurant Computer Systems do you have experience with (please check all that apply)?

Remanco
 Micros 8700 (Touchscreen)
 NCR / R-Power
 Squirrel
 Aloha
 Other: _____

What makes a restaurant great?

PLEASE TAKE THE TIME TO ANSWER THE FOLLOWING QUESTIONS. DO NOT BE NERVOUS. PLEASE WRITE NEATLY AND DO THE BEST YOU CAN.

NAME:

TEL. #:

Briefly define the following terms:

1. Braising

2. Foie Gras

3. Skate

4. Frisée

5. Sautéing

6. Chervil

7. Fondue

8. Terrine

9. Confit

What Questions would you ask a customer ordering the following drinks?

1. Martini

2. Margarita

3. Gin and Tonic

4. Scotch on the Rocks

What is the proper garnish and glass for the following drinks?

1. Beefeater and Tonic

2. Manhattan

3. Gibson

What is the difference (if any) between a Kir and a Kir Royale?

What is a Cosmopolitan?

Name Three Wine Growing Regions in France:

1. _____ 2. _____ 3. _____

Name Three Wine Growing Regions in the United States:

1. _____ 2. _____ 3. _____

Name Three Kinds of Grapes Used in the Production of Red Wine:

1. _____ 2. _____ 3. _____

Name Three Kinds of Grapes Used in the Production of White Wine:

1. _____ 2. _____ 3. _____

Name One Dessert Wine and Two After Dinner Drinks:

1. _____ 2. _____ 3. _____

What is a Blanc de Blancs? Blanc de Noirs?

What region(s) can Champagne be produced in to legally be called Champagne?

Under what circumstances is it okay to argue with a guest?

Under what circumstances is it ok to argue with your manager in front of guests?

Describe an entrée specialty at your current or last restaurant that you work/worked in?

Do you know anyone who currently works for Picholine, Artisanal Bistro or Bar Artisanal?

Are you able to maintain a neat, well-groomed appearance?

Are you able to lift a 40-pound box?

Are you able to carry an oval tray filled with soiled china, flatware and glassware?

Will you be comfortable standing/walking for long shifts?

Who is Terrance Brennan?

Thank you for taking the time to fill out the above questionnaire.

~ ARTISANAL IS AN EQUAL OPPORTUNITY EMPLOYER ~

PLEASE FAX APPLICATION AND RESUME TO MATTHEW AT 212-875-8979