

EMANON, LLC
SERVICE INTERVIEW QUESTIONNAIRE
Please answer all the questions to the best of your knowledge.

CANDIDATE NAME: _____

POSITION: _____

HOSPITALITY/SERVICE

1. How do you define "hospitality?"

2. Of the restaurants you've worked in, which have taught you the most about guest service and why?

3. To help us get to know you better, please rank yourself on a scale of 1-10 (10 being the highest) in each of the following areas:

_____ Wine knowledge	_____ Guest Service	_____ Team player
_____ Friendliness	_____ Salesmanship	_____ Food knowledge
_____ Communication	_____ Positive attitude	_____ Dependability

WHAT DO YOU DO IF...

1. ... the guest does not like the wine you recommended?

2. ... the guest is not satisfied with his/her dish?

FOOD KNOWLEDGE

1. What is quinoa?

2. What is poaching?

3. What is hollandaise?

4. What is gluten?

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WINE KNOWLEDGE

1. List the 5 primary red and 2 primary white grapes of Bordeaux.

RED

WHITE

2. What is the base grape of Chianti?
3. What is the most interesting wine you've had in the last 6 months? Describe how it tasted.

BEVERAGE KNOWLEDGE

1. List 5 different types of scotch carried by the last restaurant you worked in.
2. If a beer has the letters I.P.A. on the label, what do those letters stand for and what do they mean in terms of the style of the beer?