

**ARTISANAL GROUP**  
**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.*

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