

Interview Note Sheet

Cook

Applicant Information	
Name: <u>Mark Smith</u>	Interviewer: <u>Hannah Assistant Manager</u>
Date: <u>10/4</u>	Rate of Pay: <u>\$15</u>
Position (s) Applied for: <u>Cook</u>	Referred by: <u>Michael Bowers</u>

Test Scores					
Server	/35	%	Bartender	/30	%
Prep Cook	<u>11</u> /15	<u>55</u> %	Barista	/10	%
Grill Cook	<u>30</u> /40	<u>75</u> %	Cashier	/10	%
Dishwasher	/10	%	Housekeeping	/16	%

Seeking:
☒ Full-Time
☐ Part-Time

Relevant Experience & Summary of Strengths

Total of _____ Experience in Food Service/Hospitality			
Tell us about your formal training as a cook?	Tell me about your knife handling skills? -	Tell me about a time you made a mistake while preparing ingredients. How did you correct it and what did you learn?	Notes:
<u>Hanels on S</u> <u>mother</u> <u>McDonalds</u> <u>UC Davis cook</u> <u>chargins burger grill</u> <u>ran kitchen</u>	<u>Pretty fast</u> <u>Prep</u> <u>Confident</u> <u>Has verbal</u> <u>low formal</u> <u>sound like a hard</u> <u>worker</u>	<u>Taste your food</u> <u>many times</u> <u>stay on top</u> <u>of it.</u> <u>Knowledge/experience</u> <u>training.</u>	<u>Left Restaurant</u> <u>Due to co manager</u> <u>taking money.</u> <u>Mark</u> <u>investing in a</u> <u>food truck</u> <u>looking for work</u> <u>in meppa time</u>

P.O.S. Experience: Y / ☒ N details:

Transportation

Yes

Certifications (if any)

Food handlers - will email

Uniforms Owned:

- | | |
|--|--|
| ☒ Bistro White | ☒ Chef Coat |
| ☐ Black Bistro | ☒ Chef Pants |
| ☐ Tuxedo | ☒ Knives - 1 Knife |
| ☐ 1/2 Tuxedo | ☐ Black Pants <u>no</u> |
| ☐ Black Vest | ☐ Non-Slip Shoes <u>Kit</u> |
| ☐ Long Black Tie | ☐ Bow Tie |
| ☐ Other: | |

Regions Available to work:

Sac
SF San Jose

Availability

open

Recommendations:

- | | |
|--|--|
| ☐ Acrobat Academy | ☐ Other Languages Spoken: |
| ☐ Lead Academy | |