

Interview Note Sheet

Cook

Applicant Information	
Name: <u>Peter Roediger</u>	Interviewer: <u>Hannah</u>
Date: <u>10/9</u>	Rate of Pay:
Position (s) Applied for: <u>Cook, Dish, prep</u>	Referred by: <u>Craigslist</u>

Test Scores					
Server	/35	%	Bartender	/30	%
Prep Cook	/15	%	Barista	/10	%
Grill Cook	/40	%	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>Hands on only</u> <u>still new</u> <u>started as Dish</u>	<u>Medium</u> <u>-Veggies</u> <u>-not comfortable with meat</u> <u>VS</u>	<u>over cooked</u> <u>risotto, learned</u> <u>to add less</u> <u>in future.</u> <u>measure out</u> <u>stock</u>	<u>Very Busy</u> <u>eager to work</u> <u>learn more.</u> <u>Wants to gain</u> <u>cook experience.</u>

P.O.S. Experience: ☒ Y ☐ N details:

Transportation

Reliable

Certifications (if any)

Food handler's

Uniforms Owned:

☒ <u>Bistro White</u>	☐ Chef Coat
☒ <u>Black Bistro</u>	☐ Chef Pants
☐ <u>Tuxedo</u>	☒ Knives
☐ <u>1/2 Tuxedo</u>	☒ Black Pants
☐ <u>Black Vest</u>	☒ Non-Slip Shoes
☒ <u>Long Black Tie</u>	☒ Bow Tie
☐ <u>Other:</u>	

Regions Available to work:

Sac

Availability

Very Busy?
apx 4 days a week
has full time job, school?

Recommendations:

Acrobat Academy

Lead Academy

Other Languages Spoken: