

Interview Note Sheet
Cook

Applicant Information	
Name: <u>Amanda Lanning</u>	Interviewer: <u>Wyatt Fernandez</u>
Date:	Rate of Pay:
Position (s) Applied for: <u>Cook</u>	Referred by:

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>Res. Family</u> • Burgers • Steaks • Proteins • Sauté • NO BAKE	<u>10/10</u> • No T.	<u>Gnuchi -</u> <u>Research</u> <u>correction</u> <u>\$20/Desired</u> <u>12 - 8:30</u>	<u>Fav part about</u> <u>work -</u> <u>Satisfaction</u> <u>F.H.C</u> <u>Current</u>

P.O.S. Experience: Y / N details: _____

Transportation

Bus/Uber

Certifications (if any)

F.H.C

Uniforms Owned:

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

Regions Available to work:

Any

Availability

OPEN

Recommendations:

- ☐ Acrobat Academy
- ☐ Lead Academy

Other Languages Spoken: