

Interview Note Sheet
Cook

Applicant Information	
Name: <u>Bryan Cluck</u>	Interviewer: <u>Hannah Bates</u>
Date:	Rate of Pay: <u>18.13</u>
Position (s) Applied for: <u>open, cook, Dish</u>	Referred by: <u>Craigslist</u>

Test Scores					
Server	/35	%	Bartender	/30	%
Prep Cook	<u>2/20</u> /15	%	Barista	/10	%
Grill Cook	/40	%	Cashier	/10	%
Dishwasher	<u>8</u> /10	<u>20</u> %	Housekeeping	/16	%

Seeking:
☐ Full-Time
☐ Part-Time

Relevant Experience & Summary of Strengths			
Total of <u>48</u> 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</u>	<u>Comfortable used to wearing knife gloves</u>	<u>Restart? cast iron was difficult</u>	<u>Says he has cooked many places doesn't seem too knowledgeable nice attitude</u>

P.O.S. Experience: Y N details: AB

Transportation	Regions Available to work:
<u>Reliable</u>	<u>Sacramento</u>
Certifications (if any)	Availability
<u>Food handlers</u>	<u>Afternoons / evenings</u>
Uniforms Owned:	Recommendations:
☒ Bistro White ☐ Black Bistro ☐ Tuxedo ☐ 1/2 Tuxedo ☐ Black Vest ☐ Long Black Tie ☐ Other:	☒ Chef Coat ☐ Chef Pants ☐ Knives ☒ Black Pants ☒ Non-Slip Shoes ☐ Bow Tie
	Other Languages Spoken:
☐ Acrobat Academy ☐ Lead Academy	<u>no</u>