

Interview Note Sheet

Cook

Applicant Information	
Name: <u>Zolo Poole</u>	Interviewer: <u>Hannah Bates</u>
Date: <u>10/16</u>	Rate of Pay: <u>16?</u>
Position (s) Applied for: <u>Cook prep / line</u>	Referred by: <u>Indeed</u>

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

Seeking:
☒ Full-Time
☐ Part-Time

Relevant Experience & Summary of Strengths

Total of 54 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 no formal training</u>	<u>learned at chipotle, very strict knife cuts</u>	<u>Too much water in pizza dough add flour to balance out properly measure</u>	<u>Likes making Italian, pasta dishes. Professional</u>

P.O.S. Experience: ☒ Y ☐ N details: Toast

Transportation		Regions Available to work:	
<u>Car reliable</u>		<u>Sacramento, Davis Bay area</u>	
Certifications (if any)		Availability	
<u>Food handlers</u>		<u>open; Works another job willing to leave or part time</u>	
Uniforms Owned:		Recommendations	Other Languages Spoken:
☐ 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	<u>Acrobat Academy</u> <u>Lead Academy</u>	<u>NO</u>