

Interview Note Sheet Cook

Applicant Information	
Name: <u>John Copeland</u>	Interviewer: <u>Hannah</u>
Date: <u>10/18</u>	Rate of Pay: <u>14-16</u>
Position (s) Applied for: <u>cook</u>	Referred by: <u>Indeed</u>

Test Scores					
Server	/35	%	Bartender	/30	%
Prep Cook	<u>6/20</u> 15	%	Barista	/10	%
Grill Cook	<u>11</u> /40	%	Cashier	/10	%
Dishwasher	/10	%	Housekeeping	/16	%

Seeking:
☒ Full-Time
☐ Part-Time

Relevant Experience & Summary of Strengths

Total of 4+ 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:
No formal training Hands on crossed trained in hospital kitchen all positions	great handling skills. Jim boys?	Tuna, Too much mayo, Threw it out start over	Just moved to area, Needs work. <u>Very Confident</u> - Does not seem

P.O.S. Experience: ☒ Y ☐ N details: Very knowledgeable on food

Transportation	
<u>Reliable</u>	
Certifications (if any)	
<u>Food handlers</u>	
Uniforms Owned:	
☒ 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

Regions Available to Work:		
<u>Sacramento,</u> <u>Lives in Natomas</u>		
Availability		
<u>open</u>		
Recommendations:		
☒ Acrobat Academy ☐ Lead Academy	<th>Other Languages Spoken:</th>	Other Languages Spoken:
	<u>No</u>	