

Interview Note Sheet

Cook

| Applicant Information | | | | | |
|---------------------------|--|--|--|------------------------------------|--|
| Name: <u>Adnan Jay</u> | | | | Interviewer: <u>Maggy Brigitte</u> | |
| Date: <u>11/13/19</u> | | | | Rate of Pay: | |
| Position (s) Applied for: | | | | Referred by: | |
| <u>COOK</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: |
| on the job worked under great chefs, worked up | Okay need to brush up | substituted with a different common rasher | grill most comfortable, I am re did bfast |

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

| | |
|-------------------------|----------------------------|
| Transportation | Regions Available to work: |
| car | |
| Certifications (if any) | Availability |
| | |
| Uniforms Owned: | Recommendations: |
| 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: | Acrobat Academy |
| | Lead Academy |
| | Other Languages Spoken: |
| | |