

Interview Note Sheet

Cook

Applicant Information	
Name: <u>Arion Nguyen</u>	Interviewer:
Date:	Rate of Pay: <u>16</u>
Position (s) Applied for: <u>cook</u>	Referred by: <u>CRG presentation</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:
Currently in school for management	Knife skills from school	Open at Wendy's Salads person did not show, found out he didn't any lettuce, asked for help	Confident out going, eager to learn/grow

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

Transportation	Regions Available to work:
Public trans	Sac, Elk Grove carpool
Certifications (if any)	Availability
Food handlers Serv safe	School, weekends, late evening
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
	☐ Acrobat Academy ☐ Lead Academy
	Other Languages Spoken: