

Interview Note Sheet

Cook

Applicant Information	
Name: <u>Ronn Walker</u>	Interviewer: <u>Tess Spilecki</u>
Date: <u>11/13/19</u>	Rate of Pay:
Position (s) Applied for: <u>COOK</u>	Referred by:

Test Scores					
Server	/35	%	Bartender	/30	%
Prep Cook	/15	%	Barista	/10	%
Grill Cook	/40	%	Cashier	/10	%
Dishwasher	/10	%	Housekeeping	/16	%

Seeking:
<u>Full-Time</u>
Part-Time

Relevant Experience & Summary of Strengths			
Total of <u>20+</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>- Has own set</u> <u>- decent</u> <u>- knows what he's</u>		<u>Grill</u> <u>brn</u> <u>breakfast</u> <hr/> <u>Prefers am</u>

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

Transportation	Regions Available to work:
<u>Ferry</u>	
Certifications (if any)	Availability
<u>Serv safe</u>	<u>Mornings</u>
Uniforms Owned:	Recommendations:
<u>Bistro White</u> <u>Black Bistro</u> <u>Tuxedo</u> <u>1/2 Tuxedo</u> <u>Black Vest</u> <u>Long Black Tie</u> <u>Other:</u>	<u>Acrobat Academy</u> <u>Lead Academy</u>
<u>Chef Coat</u> <u>Chef Pants</u> <u>Knives</u> <u>Black Pants</u> <u>Non-Slip Shoes</u> <u>Bow Tie</u>	Other Languages Spoken: