

Interview Note Sheet
Cook

Applicant Information					
Name: Ronn Walker	Interviewer: TESS SPULECKI				
Date: 11/13/19	Rate of Pay:				
Position (s) Applied for: COOK	Referred by:				

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 20+ 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:
	<ul style="list-style-type: none"> - Has own set - decent - Knows what he's 		<p><u>Saute</u> <u>boil</u> <u>breakfast</u></p> <p><u>Prefers am</u></p>

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

Transportation	Regions Available to work:	
ferry		
Certifications (if any)	Availability	
SEW Safe	Mornings	
Uniforms Owned:	Recommendations:	Other Languages Spoken:
<ul style="list-style-type: none"> <input type="checkbox"/> Bistro White <input type="checkbox"/> Black Bistro <input type="checkbox"/> Tuxedo <input type="checkbox"/> 1/2 Tuxedo <input type="checkbox"/> Black Vest <input type="checkbox"/> Long Black Tie <input type="checkbox"/> Other: 	<ul style="list-style-type: none"> <input type="checkbox"/> Chef Coat <input type="checkbox"/> Chef Pants <input type="checkbox"/> Knives <input type="checkbox"/> Black Pants <input type="checkbox"/> Non-Slip Shoes <input type="checkbox"/> Bow Tie 	
	<ul style="list-style-type: none"> <input type="checkbox"/> Acrobat Academy <input type="checkbox"/> Lead Academy 	