

Interview Note Sheet

Cook

Applicant Information	
Name: <u>Jonathan Ramirez</u>	Interviewer:
Date:	Rate of Pay: <u>open</u>
Position (s) Applied for:	Referred by:
<u>Prep / Dish</u>	<u>Inhouse</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:
Hands on, Home ec in HS	It's been a while but confident to catch back on	Added wrong ingredient had to remake, inform guest, apologize	Concession/ snack bar, Hot Cows/ grill, Taco trucks

P.O.S. Experience: ☒ Y ☐ N details:

Transportation

reliable car

Certifications (if any)

Serv Safe

Uniforms Owned:

☒ 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:	

Regions Available to work:

Sac anywhere

Availability

open

Recommendations:

☒ Acrobat Academy
☒ Lead Academy

Other Languages Spoken:

No