

Interview Note Sheet

Cook

Applicant Information					
Name: <u>Geoff Bod.</u>			Interviewer: <u>Hannah Bates</u>		
Date: <u>11/26</u>			Rate of Pay:		
Position (s) Applied for: <u>cook - Serv open</u>			Referred by: <u>In-liner</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:
Irc took some training classes for culinary	Comfortable its been a while	Over spiced meat, added more meat/ingredients to even out. Wierd! Made it work.	

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

Transportation		Regions Available to work:	
<u>Driving</u>		<u>Sac</u>	
Certifications (if any)		Availability	
<u>Server link it expired</u>		<u>open</u>	
Uniforms Owned:		Recommendations:	Other Languages Spoken:
☐ 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 ☐ Cut Glove	☐ Acrobat Academy ☐ Lead Academy	