

Interview Note Sheet

Cook

Applicant Information	
Name: <u>Nicholas Ables</u>	Interviewer: <u>Hannah</u>
Date: <u>12/23</u>	Rate of Pay: <u>High</u>
Position (s) Applied for: <u>chef, Management, Cook</u>	Referred by: <u>UCD chef</u>

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>10y</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>La Corda n Blue</u> <u>Pantry cook to head</u>	<u>Lots of experineer</u> <u>open restaurants</u>	<u>used to 7 course plated menus</u> <u>Wants to work @ UCD chef</u>	<u>Sous chef for 1 year then promoted to AGM. left to sales</u>

P.O.S. Experience: ☒ Y ☐ N details:

Transportation
<u>reliable</u>

Certifications (if any)

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:
<u>Davis, Sae</u>

Availability
<u>Open</u>

Recommendations:
☒ Acrobat Academy
☒ Lead Academy

Other Languages Spoken: