

Interview Note Sheet

Cook

Applicant Information					
Name: <u>Mary Epias</u>			Interviewer:		
Date:			Rate of Pay:		
Position (s) Applied for: <u>cooking / serving</u>			Referred by: <u>Ineheel</u>		
Test Scores					
Server	/35	%	Bartender	/30	%
Prep Cook	<u>7/20</u> /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>3</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:
Golden 13 years prep, sauces, No formal cook training	Visually knows? <u>Needs work</u> Stated she but talking training or	Messed up sauce was between more ingredients? has a lot of to her you can understanding	Very vague experience tell no prep.

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

Transportation		Regions Available to work:	
<u>reliable</u>		<u>Davis, Sac</u>	
Certifications (if any)		Availability	
<u>expired</u> <u>Send link</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	<u>Acrobat Academy</u> <u>Lead Academy</u>	<u>NO</u>