

Interview Note Sheet

Cook

Applicant Information	
Name: <u>Taylor Snell</u>	Interviewer: <u>Sabrina</u>
Date: <u>1/3/2020</u>	Rate of Pay:
Position (s) Applied for: <u>Prep Cook</u>	Referred by: <u>Robert at VCD</u>

Test Scores					
Server	/35	%	Bartender	/30	%
Prep Cook	<u>13/15</u>	%	Barista	/10	%
Grill Cook	/40	%	Cashier	/10	%
Dishwasher	/10	%	Housekeeping	/16	%

Seeking:
Full-Time
<u>Part-Time</u>

Relevant Experience & Summary of Strengths			
Total of <u>8</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:
Learn as you go type training feels decently experienced Past Learner	pretty confident worked with precise cuts for about 5 years	putting too much spice on chicken. Balancing by added more chicken. learned to watch each step correctly	

P.O.S. Experience: Y / N details: Aloha, Square

Transportation	Regions Available to work:
reliable	
Certifications (if any)	Availability
ServSafe	open for now and weekends
Uniforms Owned:	Recommendations:
☒ Bistro White ☒ Black Bistro Tuxedo ☐ 1/2 Tuxedo ☐ Black Vest ☒ Long Black Tie Other:	☐ Acrobat Academy ☐ Lead Academy
☐ Chef Coat ☐ Chef Pants ☐ Knives ☒ Black Pants ☒ Non-Slip Shoes ☐ Bow Tie	Other Languages Spoken:
	N/A