

Interview Note Sheet

Cook

Applicant Information					
Name: <u>Maureen Zinn</u>			Interviewer: <u>Hannah</u>		
Date: <u>1/20/2020</u>			Rate of Pay: <u>open</u>		
Position (s) Applied for: <u>cook / open</u>			Referred by: <u>Culinary Staffing Increase</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 _____ 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>Hands on workman way up in kitchen</u>	<u>Comfortable feels ok?</u> <u>Doesn't seem to be of culinary down, great attitude willing to learn more has worked in culinary 10 years</u>	<u>Making a soup, had to start over</u> <u>have logistics</u>	<u>In Hair school looking for extra flexible work</u>

P.O.S. Experience: <u>(Y)</u> N details: _____	
Transportation	Regions Available to work:
<u>mobile</u>	<u>open</u>
Certifications (if any)	Availability
<u>Food Handlers</u>	<u>evenings</u>
Uniforms Owned:	Recommendations:
☒ 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
	Other Languages Spoken: