

Interview Note Sheet

Cook

Applicant Information					
Name: <u>Abigail Wilson</u>			Interviewer: <u>Sabrina</u>		
Date:			Rate of Pay: <u>\$16 - 18</u>		
Position (s) Applied for: <u>prep cook</u>			Referred by: <u>Craigslit</u>		
Test Scores					
Server	/35	%	Bartender	/30	%
Prep Cook	<u>10 / 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:
Basic cooking Certificate	good feels comfortable	over cooked pasta Now uses pre timed pasta cooker learned to pay more attention	Very friendly and eager for work
P.O.S. Experience: <u>(Y)</u> / N details: <u>little experience</u>			

Transportation	Regions Available to work:
reliable car	Sac Citrus heights Roseville
Certifications (if any)	Availability
Food Handlers Card	
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: