

Interview Note Sheet

Cook

Applicant Information					
Name: <u>Scott Long</u>			Interviewer: <u>Hamm</u>		
Date: <u>2/12/2020</u>			Rate of Pay:		
Position (s) Applied for: <u>Cook</u>			Referred by: <u>Craig's list</u>		

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

Seeking:
☒ Full-Time
☐ 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:
Catering/Personal chef Big events Culinary School in NY City 5 star restaurants	Very confident	Private chef open to a new opportunity	Lots of experience not very eager for work.

P.O.S. Experience: Y / N details:	
Transportation	Regions Available to work:
reliable	open flex
Certifications (if any)	Availability
Good handlers	flexible
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: