

Interview Note Sheet

Cook

Applicant Information					
Name: <u>Kirsten Woodard</u>			Interviewer: <u>Hannah</u>		
Date: <u>2/19/2020</u>			Rate of Pay:		
Position (s) Applied for: <u>cook / server</u>			Referred by: <u>Plates / EE's</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:
<u>Catering Plates</u> <u>Prep, events</u> <u>Serving / bussing</u>	<u>Confident</u> <u>Prefer cutting meat.</u> <u>not outgoing</u>	<u>taste test</u> <u>2 too much cumin finer</u> <u>a 1/2 sub to make flavor</u>	<u>No formal or fine dining training only some catering</u> <u>Confident but not very knowledgeable</u>

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

Transportation		Regions Available to work:	
<u>reliable</u>		<u>open</u>	
Certifications (if any)		Availability	
<u>NO</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	☒ Acrobat Academy ☒ Lead Academy	