

Interview Note Sheet

Cook

Applicant Information

Name: Thelonious Riedelick

Interviewer: Herman

Date: 2/25/2020

Rate of Pay: -

Position (s) Applied for:

cook / prep

Referred by:

zip / internet

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>Bon appetit Management / Culinary staffing hands on experience on tv</u>		<u>Very outgoing</u> <u>WOP recruit</u>	

P.O.S. Experience: (Y) / N details: ?

Transportation

yes

Regions Available to work:

stockton

Certifications (if any)

Food Handlers
2/03/2022

Availability

open

Uniforms Owned:

☐ Bistro White	☐ Chef Coat
☐ Black Bistro	☐ Chef Pants
☐ Tuxedo	☐ Knives
☐ 1/2 Tuxedo	☐ Black Pants
☐ Black Vest	☐ Non-Slip Shoes
☐ Long Black Tie	☐ Bow Tie
☐ Other:	☐ Cut Glove

Recommendations:

Acrobat Academy

Lead Academy

Other Languages Spoken: