

Chef De Partie Interview Questions

1. Provide an effective method you have used to ensure safe and sanitary food-handling practices and clean food preparation areas.

2. Share an effective method you have used to ensure freshness and quality of food and ingredients.

3. Provide an experience in which you seasoned and cooked food according to your personal judgement with good results.

4. Share your experience weighing, measuring, and mixing ingredients according to recipes and/or personal judgement.

5. Provide an effective method you have used to ensure that foods have been cooked sufficiently.

6. Share an example of when you went above and beyond the "call of duty". (Look for answers that show the candidate is dependable.)

7. Share your experience carving and trimming meats.

8. Tell me about a recent experience you've had working with your hands.

9. Name a time when your patience was tested. How did you keep your emotions in check?

10. What factors do you consider when planning menus? Share an experience in which consulting with supervisors helped you to plan effectively.

11. Share an experience in which your attention to detail and thoroughness had an impact on your last company.

12. Share an experience in which you successfully supervised a kitchen staff. What methods made you successful?

13. Provide an experience in which you effectively assisted another cook during a rush period.

14. How do you balance cooperation with others and independent thinking? Share an example. (Try to

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determine if the candidate has a cooperative attitude or is otherwise good-natured.)

15. Describe your experience preparing relishes and hors d'oeuvres.

16. Provide a time when you dealt calmly and effectively with a high-stress situation.

17. Share your experience baking various breads and cakes.

18. What factors do you consider when planning pricing menu items? Share an experience.

19. Share your experience butchering and dressing animals, fowl, and/or shellfish and cutting and boning meat prior to cooking.

20. Provide an experience in which you accurately estimated food consumption and prepared accordingly.

21. Provide an experience in which you were sensitive to someone's needs or feelings. How did your helpfulness affect your work environment?

22. Provide an example when your ethics were tested.

23. Provide a time when you worked in a rapidly evolving workplace. How did you deal with the change? (Make sure the candidate is flexible.)

24. Share a time when you willingly took on additional responsibilities or challenges. How did you successfully meet all of the demands of these responsibilities? (Make sure the candidate is a self-starter and can demonstrate some initiative.)

25. Share an experience you had in dealing with a difficult person and how you handled the situation.

26. Share an experience in which personal connections to coworkers or others helped you to be successful in your work. (Make sure candidate works well with others.)

27. How do you stay fit in order to perform physical activities that are required in the workplace?

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28. Share an experience in which you successfully coordinated with others. How about a coordination effort that was not as successful?

29. What have you found to be the best way to monitor the performance of your work and/or the work of others? Share a time when you had to take corrective action.

30. Provide an example of when you were persistent in the face of obstacles.

31. Describe an experience in which you identified the educational needs of your students and successfully developed a way to teach/train them.

32. Share an experience in which you successfully shared a difficult piece of information. (Make sure that the candidate has open lines of communication.)

33. Tell me about a time when you developed your own way of doing things or were self-motivated to finish an important task.

34. Share an example of when you established and accomplished a goal that was personally challenging. What helped you succeed?

35. Share an experience in which your willingness to lead or offer an opinion helped your company.

36. Name a time when your creativity or alternative thinking solved a problem in your workplace.

37. Tell me about the last time you monitored or reviewed information and detected a problem. How did you respond?

38. Tell me how you organize, plan, and prioritize your work.

39. What is the most challenging part of budgeting for you?

40. Provide an example of a time when you successfully organized a diverse group of people to accomplish a task.

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41. Tell me about an experience in which you analyzed information and evaluated results to choose the best solution to a problem.

42. Name a time when you identified strengths and weaknesses of alternative solutions to problems. What was the impact?

43. Share an experience in which you've successfully learned how to handle a new piece of equipment?

44. Please share with me an example of how you helped coach or mentor someone. What improvements did you see in the person's knowledge or skills?

45. Share an example of a time you had to gather information from multiple sources. How did you determine which information was relevant?

46. Provide an example of a time when you were able to demonstrate excellent listening skills. What was the situation and outcome?

47. Share an experience in which your diligence of inspecting equipment, structures, or materials helped you identify a problem or the cause of a problem.

48. Share an experience in which you conducted a test of a product, service, or process and successfully improved the quality or performance.

49. Please share an experience in which you presented to a group. What was the situation and how did it go?

50. In your experience, what is the key to ensuring your company was compliant with all laws, regulations and standards that were applicable to your area of responsibility?

51. Provide an experience that demonstrates your ability to manage time effectively. What were the challenges and results?

52. Share an experience in which your ability to consider the costs or benefits of a potential action helped you choose the most appropriate action.

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53. Share an experience in which your understanding of a current or upcoming problem helped your company to respond to the problem.

54. Provide an example of when you set expectations and monitored the performance of subordinates. What guidance and direction did you find most effective?

55. Give me an example of when you thought outside of the box. How did it help your employer?

56. Provide an example when you were able to prevent a problem because you foresaw the reaction of another person.