

Bench Hand Interview Questions

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| 1. Share an experience in which you observed the color of a product being baked and adjusted the oven temperature, humidity, or conveyor speed to produce better results. |
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| 2. Share an experience you had in dealing with a difficult person and how you handled the situation. |
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| 3. Tell me about a recent experience you've had working with your hands. |
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| 4. Tell me how you organize, plan, and prioritize your work. |
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| 5. Share an example of when you went above and beyond the "call of duty". (Look for answers that show the candidate is dependable.) |
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| 6. Share your experience measuring and weighing ingredients. |
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| 7. Share an experience in which you successfully shared a difficult piece of information. (Make sure that the candidate has open lines of communication.) |
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| 8. Provide an experience in which you rolled, kneaded, cut, and shaped dough. |
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| 9. Share an experience in which your attention to detail and thoroughness had an impact on your last company. |
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| 10. Share an experience in which you effectively decorated baked goods. |
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