

Pan Man Interview Questions

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