

Wine Blender Interview Questions

1. Describe your experience setting up, operating, and tending equipment.

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

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

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

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

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

7. Share your experience following recipes.

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

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

10. Provide an effective method you have used to keep vats and factory processing areas clean and sterile.