

Meat Supervisor Interview Questions

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

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

3. Share an effective method you have used to prepare meat cuts in display counters to catch shoppers' eyes.

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

5. Provide an experience in which you effectively cut, trimmed, boned, tied, and ground meats.

6. Provide an experience in which you estimated requirements and maintained inventories.

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

8. Share an experience in which you supervised other workers. What methods made you successful?

9. What is the key to success when communicating with the public.

10. Share an experience in which you received and inspected meat to ensure quality.