

Yeast Distiller Interview Questions

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

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

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

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

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

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

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

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

9. Describe your experience operating and controlling cooking and preparation equipment.

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