

Chicken And Fish Butcher Interview Questions

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| 1. Describe the methods you have used to clean and sanitize work areas, equipment, utensils, dishes, and/or silverware. |
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| 2. 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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| 3. Provide an experience in which you butchered and cleaned fowl, fish, poultry, and/or shellfish. |
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| 4. Share an experience in which you prepared a variety of foods according to specifications by customers or supervisors. |
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| 5. Share an experience in which your attention to detail and thoroughness had an impact on your last company. |
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| 6. How do you balance cooperation with others and independent thinking? Share an example. (Try to determine if the candidate has a cooperative attitude or is otherwise good-natured.) |
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| 7. Share an experience in which you kept accurate records of food used. |
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| 8. Provide an experience in which you recorded temperatures of food and food storage areas. |
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| 9. Share an experience in which you prepared foods for cooking and serving by washing, peeling, and/or cutting. |
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| 10. Describe your experience weighing and measuring ingredients. |
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