

Pantry Cook Interview Questions

1. Describe the methods you have used to clean and sanitize work areas, equipment, utensils, dishes, and/or silverware.

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

3. Provide an experience in which you butchered and cleaned fowl, fish, poultry, and/or shellfish.

4. Share an experience in which you prepared a variety of foods according to specifications by customers or supervisors.

5. Share an experience in which your attention to detail and thoroughness had an impact on your last company.

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.)

7. Share an experience in which you kept accurate records of food used.

8. Provide an experience in which you recorded temperatures of food and food storage areas.

9. Share an experience in which you prepared foods for cooking and serving by washing, peeling, and/or cutting.

10. Describe your experience weighing and measuring ingredients.