Poultry Sexer Interview Questions

1. Tell me about a recent experience you've had working with your hands.
2. Describe methods you have found effective to grade and sort products according to factors such as color,
species, length, width, appearance, feel, smell, and quality to ensure correct processing and usage.
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3. What have you found to be the best way to discard inferior or defective products and/or foreign matter, and
place acceptable products in containers for further processing?
4. What is the most challenging part of weighing products or estimating their weight, visually or by feel?
5. Share an approach to correctly place products in containers according to grade and mark grades on
containers.
6. Tell me how you would record grade and/or identification numbers on tags or on shipping, receiving, or
sales sheets.
7. Share an example of when you went above and beyond the "call of duty". (Look for answers that show the
candidate is dependable.)
8. Share an experience in which your attention to detail and thoroughness had an impact on your last company.
9. 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.)
10. Provide a time when you worked in a rapidly evolving workplace. How did you deal with the change?
(Make sure the candidate is flexible.)