Shrimp Header Interview Questions

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

2. What kind of experience do you have using knives, cleavers, meat saws, bandsaws, or other equipment to perform meat cutting and trimming?

3. Have you found a quick and effective way to clean, trim, slice, and section carcasses for future processing? If so, share an example.

4. Describe methods you have found effective when removing parts, such as skin, feathers, scales or bones, from carcass.

5. What is the most challenging part of inspecting meat products for defects, bruises or blemishes and remove them along with any excess fat?

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

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

8. Walk me through how you would prepare ready-to-heat foods by filleting meat or fish or cutting it into bite-sized pieces, preparing and adding vegetables or applying sauces or breading.

9. Share your approach when preparing sausages, luncheon meats, hot dogs, and other fabricated meat products, using meat trimmings and hamburger meat.

10. Provide an experience in which you were sensitive to somone's needs or feelings. How did your helpfulness affect your work environment?