

Certified Personal Chef Interview Questions

1. Share an experience you had in dealing with a difficult person and how you handled the situation.

2. What factors do you consider when planning menus?

3. What is the most challenging part of budgeting for you?

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

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

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

7. Give me an example of when you thought outside of the box. How did it help your employer?

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

9. Tell me about a time when you developed your own way of doing things or were self-motivated to finish an important task.

10. Share an experience when you applied new technology or information in your job. How did it help your company?