

Chef De Froid Interview Questions

1. Provide an effective method you have used to ensure safe and sanitary food-handling practices and clean food preparation areas.

2. Share an effective method you have used to ensure freshness and quality of food and ingredients.

3. Provide an experience in which you seasoned and cooked food according to your personal judgement with good results.

4. Share your experience weighing, measuring, and mixing ingredients according to recipes and/or personal judgement.

5. Provide an effective method you have used to ensure that foods have been cooked sufficiently.

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

7. Share your experience carving and trimming meats.

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

9. Name a time when your patience was tested. How did you keep your emotions in check?

10. What factors do you consider when planning menus? Share an experience in which consulting with supervisors helped you to plan effectively.