

Chocolate Temperer Interview Questions

1. Share an experience in which your diligence of inspecting equipment, structures, or materials helped you identify a problem or the cause of a problem.

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

3. What kind of experience do you have observing, feeling, tasting, or otherwise examine products during and after processing, in order to ensure conformance to standards?

4. Walk me through how you operate or tend equipment that roasts, bakes, dries, or cures food items such as cocoa and coffee beans, grains, nuts, and bakery products.

5. Describe methods you have found effective to observe temperature, humidity, pressure gauges, and product samples, and adjust controls, such as thermostats and valves, in order to maintain prescribed operating conditions for specific stages.

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

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

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

9. Provide a time when you dealt calmly and effectively with a high-stress situation.

10. Tell me how you observe flow of materials and listen for machine malfunctions, such as jamming or spillage, and notify supervisors if corrective actions fail.