

## Cottage Cheese Maker Interview Questions

1. Describe your experience setting up, operating, and tending equipment.

2. Share an experience in which you successfully shared a difficult piece of information. (Make sure that the candidate has open lines of communication.)

3. Share an experience in which you've successfully learned how to handle a new piece of equipment?

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 about the last time you monitored or reviewed information and detected a problem. How did you respond?

7. Share your experience following recipes.

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

9. Tell me about an experience in which you analyzed information and evaluated results to choose the best solution to a problem.

10. Provide an effective method you have used to keep vats and factory processing areas clean and sterile.

11. Provide an experience in which you modified cooking or forming operations to achieve desired qualities.

12. Provide an experience in which you adjusted equipment to maintain product quality.

13. Share your experience measuring and weighing ingredients.

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

15. Share an experience in which you examined, felt, and tasted product samples for evaluation.

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16. Share an experience in which you identified a malfunction with equipment.

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

18. What factors do you consider when determining mixing sequences? Share an experience. (Be sure the candidate has knowledge of temperature effects and the solubility of ingredients.)

19. Describe your experience operating refining machines.

20. Provide an experience in which you directed other workers assisting in batchmaking. What methods made you successful?