Chocolate Temperer Interview Questions

1. Share an experience in which you successfully shared a difficult piece of information. (Make sure that the candidate has open lines of communication.)
2. Share an experience in which you've successfully learned how to handle a new piece of equipment?
3. Tell me about a recent experience you've had working with your hands.
4. How do you stay fit in order to perform physical activities that are required in the workplace?
5. Tell me about the last time you monitored or reviewed information and detected a problem. How did you respond?
6. Share an example of a time you had to gather information from multiple sources. How did you determine which information was relevant?
7. Describe an experience in which you identified the educational needs of your students and successfully developed a way to teach/train them.
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. Describe your experience operating and controlling cooking and preparation equipment.
10. Tell me how you organize, plan, and prioritize your work.
11. Provide an effective method you have used to keep equipment and cooking areas clean and sterile.
12. Share an experience you had in dealing with a difficult person and how you handled the situation.
13. Share an experience in which you adjusted controls to maintain appropriate temperature, pressure, and flow of ingredients.
14. Share an experience in which your diligence of inspecting equipment, structures, or materials helped you identify a problem or the cause of a problem.

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15. Provide an example of a time when you successfully organized a diverse group of people to accomplish a
task.
16. Share an experience in which your attention to detail and thoroughness had an impact on your last
company.
17. Share your experience measuring and weighing ingredients.
18. Share an experience in which your willingness to lead or offer an opinion helped your company.
19. Describe your experience using hoists and conveyors.
20. Provide an experience in which you effectively examined product samples during production.