

Cook Chill Technician (cct) Interview Questions

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

2. Share an effective method you have used to obtain and/or evaluate dietary histories of individuals.

3. Describe a time when you successfully provided personal assistance to a coworker or patron.

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

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

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

9. Share an effective approach to working with a large amount of information/data. How has your approach affected your company?

10. Tell me about a major meal which you prepared.

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

12. Provide an example when your ethics were tested.

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

14. In your experience, what is the key to ensuring your company was compliant with all laws, regulations and

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standards that were applicable to your area of responsibility?

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

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

17. How do you balance cooperation with others and independent thinking? Share an example. (Try to determine if the candidate has a cooperative attitude or is otherwise good-natured.)

18. Share an experience in which you supervised food production or service. What methods made you a successful supervisor?

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

20. Provide an experience in which you were sensitive to someone's needs or feelings. How did your helpfulness affect your work environment?