## Fry Cook Interview Questions

| 1. What is the key to success when communicating with the public.   |
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| 2. Share an experience you had in dealing with a difficult person and how you handled the situation.            |
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| 3. Provide an experience in which you maintained sanitation, health, and safety standards in your work area.    |
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| 4. Share an effective method you have used to ensure that prepared food meets quality requirements.             |
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| 5. Describe an experience in which you identified the educational needs of your students and successfully       |
| developed a way to teach/train them.  |
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| 6. Provide an experience in which you successfully took orders and received payment from customers.             |
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| 7. Share an experience in which your ability to follow specific instructions helped you to be more effective in |
| your work.  |
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| 8. Describe your experience operating large-volume cooking equipment.   |
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| 9. Share an experience in which you successfully shared a difficult piece of information. (Make sure that the   |
| candidate has open lines of communication.)   |
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| 10. Describe your experience preparing foods for cooking, including washing and cutting.                        |
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| 11. Share an experience in which you effectively prepared several orders simultaneously.                        |
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| 12. Tell me about a recent experience you've had working with your hands.                                       |
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| 13. 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.)                            |
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| 14. Describe your experience preparing beverages.   |
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| 15. Share an example of when you went above and beyond the "call of duty". (Look for answers that show the      |

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| candidate is dependable.)  |
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| 16. Provide an experience in which you used daily menus to coordinate cooking items.               |
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| 17. Tell me how you organize, plan, and prioritize your work.                                      |
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| 18. Name a time when your patience was tested. How did you keep your emotions in check?            |
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| 19. Share an experience in which you effectively followed recipes to prepare dough and/or batters. |
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| 20. Provide an example when your ethics were tested.   |
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