

## Cake Press Operator Helper Interview Questions

1. Share an experience in which you've successfully learned how to handle a new piece of equipment?
2. Tell me about a recent experience you've had working with your hands.
3. How do you stay fit in order to perform physical activities that are required in the workplace?
4. Share an example of when you went above and beyond the "call of duty". (Look for answers that show the candidate is dependable.)
5. Share an effective method you have used to ensure that products conform to quality standards.
6. Describe your experience operating machinery used in production processes.
7. Share an experience in which your attention to detail and thoroughness had an impact on your last company.
8. Share your experience packing and storing materials and products.
9. Share an experience in which your diligence of inspecting equipment, structures, or materials helped you identify a problem or the cause of a problem.
10. Tell me about the last time you monitored or reviewed information and detected a problem. How did you respond?
11. Provide an experience in which you effectively loaded and unloaded items from machines, conveyors, and/or conveyances.
12. Provide an experience in which you effectively prepared raw materials for processing.
13. Share an experience in which you effectively helped a production worker. What methods made you successful?
14. Provide a time when you worked in a rapidly evolving workplace. How did you deal with the change? (Make sure the candidate is flexible.)

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15. 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.)

16. Provide your experience reading gauges and charts.

17. Provide your experience cleaning and lubricating equipment.

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

19. Share an experience in which you effectively mixed ingredients according to procedures and formulas.

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