Cotton Classer Interview Questions

1. Describe the process of Inspecting food products and processing procedures to determine whether products are safe to eat.

2. What is your approach when Interpreting and enforcing government acts and regulations and explain required standards to agricultural workers.

3. Explain how you advise farmers or growers of development programs or new equipment or techniques to aid in quality production.

4. Share an experience where you provided consultative services in areas such as equipment or product evaluation, plant construction or layout, or food safety systems.

5. Walk me through how you review and monitor foreign product inspection systems in countries of origin to ensure equivalence to the U.S. system.

6. What methods do you use when comparing product recipes with government-approved formulas or recipes to determine acceptability.

7. Share your approach to examine, weigh, and measure commodities, such as poultry, eggs, meat, or seafood to certify qualities, grades, and weights.

8. Tell me about how to set labeling standards and approve labels for meat or poultry products.

9. Describe an experience where you had to inquire about pesticides or chemicals to which animals may have been exposed.

10. Describe what method you use to direct or monitor the quarantine and treatment or destruction of plants or plant products.

11. Explain how you set standards for the production of meat or poultry products or for food ingredients, additives, or compounds used to prepare or package products.

12. Share an experience where you Inspected livestock to determine effectiveness of medication or feeding programs.

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13. Explain ways to label and seal graded products and issue official grading certificates.

14. Share with me what process you use to monitor the grading performed by company employees to verify conformance to standards.

15. Describe an experience where you took emergency actions, such as closing production facilities where product safety was compromised.

16. Share what system you have in place to monitor the operations and sanitary conditions of slaughtering or meat processing plants. What has worked so far?

17. In your opinion, how often should you Inspect the cleanliness and practices of establishment employees?

18. Describe your approach to writing reports of findings and recommendations and advise farmers, growers, or processors of corrective action to be taken.

19. Walk me through how you collect samples from animals, plants, or products and route them to laboratories for microbiological assessment, ingredient verification, or other testing.

20. Share with me how you verify that transportation and handling procedures meet regulatory requirements.

21. Expound on what method you use to Inspect or test horticultural products or livestock to detect harmful diseases, chemical residues, or infestations and to determine the quality of products or animals.

22. Please describe what procedures you use to Inspect agricultural commodities or related operations, as well as fish or logging operations, for compliance with laws and regulations governing health, quality, and safety.

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

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

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

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26. Share an experience when you applied new technology or information in your job. How did it help your company?
27. In your experience, what is the key to ensuring your company was compliant with all laws, regulations and standards that were applicable to your area of responsibility?
28. What have you found to be the best way to monitor the performance of your work and/or the work of others? Share a time when you had to take corrective action.
29. Share an experience in which you conducted a test of a product, service, or process and successfully improved the quality or performance.
30. Provide an example when your ethics were tested.