

## Culinary Chef Interview Questions

1. What is the most challenging part of budgeting for you?
2. Provide an example of when you set expectations and monitored the performance of subordinates. What guidance and direction did you find most effective?
3. Provide an example of a time when you successfully organized a diverse group of people to accomplish a task.
4. What is the key to success when communicating with the public.
5. Share an experience you had in dealing with a difficult person and how you handled the situation.
6. Tell me about a recent experience you've had working with your hands.
7. Tell me how you organize, plan, and prioritize your work.
8. Give me an example of when you thought outside of the box. How did it help your employer?
9. Tell me about an experience in which you analyzed information and evaluated results to choose the best solution to a problem.
10. Name a time when you identified strengths and weaknesses of alternative solutions to problems. What was the impact?
11. Share an example of a time you had to gather information from multiple sources. How did you determine which information was relevant?
12. Share an experience in which you successfully shared a difficult piece of information. (Make sure that the candidate has open lines of communication.)
13. Provide an example of when you've checked the quality of raw and cooked food products and determined quality standards were not met. How did you respond?
14. Tell me about the last time you oversaw the work of someone else. How did you effectively motivate,

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develop, and direct the worker(s)?

15. Provide an experience that demonstrates your ability to manage time effectively. What were the challenges and results?

16. Please share an experience in which you presented to a group. What was the situation and how did it go?

17. Provide an example of a time when you were able to demonstrate excellent listening skills. What was the situation and outcome?

18. What did you do to monitor sanitation practices to ensure that employees followed standards and regulations?

19. How do you stay fit in order to perform physical activities that are required in the workplace?

20. Please share with me an example of how you helped coach or mentor someone. What improvements did you see in the person's knowledge or skills?

21. 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.

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

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

24. Provide an example of when you checked the quantity of received products and caught an error.

25. Tell me about the last time you monitored or reviewed information and detected a problem. How did you respond?

26. Provide an example when you were able to prevent a problem because you foresaw the reaction of another person.

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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. Share an experience in which you successfully coordinated with others. How about a coordination effort that was not as successful?

29. Share an experience in which your willingness to lead or offer an opinion helped your company.

30. How often would you inspect supplies, equipment, and work areas to ensure conformance to established standards?