

## Master Cook Interview Questions

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

2. Share an experience in which you've successfully learned how to handle a new piece of equipment?

3. Tell me about a recent experience you've had working with your hands.

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

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. Describe an experience in which you identified the educational needs of your students and successfully developed a way to teach/train them.

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

9. Describe your experience operating and controlling cooking and preparation equipment.

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

11. Provide an effective method you have used to keep equipment and cooking areas clean and sterile.

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

13. Share an experience in which you adjusted controls to maintain appropriate temperature, pressure, and flow of ingredients.

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

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15. Provide an example of a time when you successfully organized a diverse group of people to accomplish a task.
16. Share an experience in which your attention to detail and thoroughness had an impact on your last company.
17. Share your experience measuring and weighing ingredients.
18. Share an experience in which your willingness to lead or offer an opinion helped your company.
19. Describe your experience using hoists and conveyors.
20. Provide an experience in which you effectively examined product samples during production.
21. Share a time when you willingly took on additional responsibilities or challenges. How did you successfully meet all of the demands of these responsibilities? (Make sure the candidate is a self-starter and can demonstrate some initiative.)
22. Name a time when your patience was tested. How did you keep your emotions in check?
23. Provide an experience in which you effectively operated auxiliary machines and equipment.
24. 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.)
25. 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?
26. Provide a time when you dealt calmly and effectively with a high-stress situation.
27. Provide an example of when you were persistent in the face of obstacles.

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

29. Provide a time when you worked in a rapidly evolving workplace. How did you deal with the change? (Make sure the candidate is flexible.)

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