

## Chef Interview Questions

1. Share an experience you had in dealing with a difficult person and how you handled the situation.
2. What factors do you consider when planning menus?
3. What is the most challenging part of budgeting for you?
4. Tell me about a recent experience you've had working with your hands.
5. How do you stay fit in order to perform physical activities that are required in the workplace?
6. Tell me how you organize, plan, and prioritize your work.
7. Give me an example of when you thought outside of the box. How did it help your employer?
8. Share an example of a time you had to gather information from multiple sources. How did you determine which information was relevant?
9. Tell me about a time when you developed your own way of doing things or were self-motivated to finish an important task.
10. Share an experience when you applied new technology or information in your job. How did it help your company?
11. Provide an example when your ethics were tested.
12. Share an example of when you went above and beyond the "call of duty". (Look for answers that show the candidate is dependable.)
13. What is the key to success when communicating with the public.
14. Share an experience in which your attention to detail and thoroughness had an impact on your last company.

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

16. 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.)

17. Provide an effective method you have used to keep kitchens clean and organized.

18. Share an example of when you established and accomplished a goal that was personally challenging. What helped you succeed?

19. Name a time when your creativity or alternative thinking solved a problem in your workplace.

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

21. Provide an example of when you were persistent in the face of obstacles.

22. Provide an experience in which you successfully directed the operation and/or organization of kitchen and food-related activities.

23. Share an experience in which you effectively prepared fancy dishes and food for a special diet.

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. Provide an experience in which your ability to actively find ways to help people improved your company or your own work ethic.

26. Tell me about a new cuisine which you created.

27. Provide an experience in which you were sensitive to someone's needs or feelings. How did your helpfulness affect your work environment?

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

29. Name a time when your patience was tested. How did you keep your emotions in check?

30. 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.