

Interview Questions: Production Cook

#### Applicant: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

#### Interviewer: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

#### Date: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

1. The Central Kitchen Production Cook will be responsible for producing large scale batches of prepared foods, up to 10,000+ meals a day. Tell us about your previous cooking experience in a large scale commercial cooking environment. Please give us specific examples of procedures and processes you have followed. *1 2 3 4 5*
	1. *Interviewer Note - Look for: Applicable work experience, cooking, cooling, storage and pack-out experience, HACCP, specific examples of weighing and measuring, following recipes, accuracy, speed, food safety, following SOPs*
2. We have a high level of focus on food quality. Tell us how you would evaluate food products for appearance, quality, and taste, and what you would do if a product you are preparing isn’t up to your quality standards. *1 2 3 4 5*
	1. *Interviewer Note - Look for: Use 5 senses, check quality of stock ingredients, confer/communicate with manager, determine if product can be fixed/saved, or must be discarded, check recipe process*
3. Please tell us about your computer and technology skills, including specific software programs you are familiar with. Please be specific. *1 2 3 4 5*
	1. *Interviewer Note - Look for: Specific Programs, Word, Excel, email, Google, other, food service software, show comfort level learning new things*
4. What types of institutional food service equipment have you used? What is your experience with cleaning and maintenance with this type of equipment? *1 2 3 4 5*
	1. *Interviewer Note - Look For: Slicers, grinders, shredders, ovens, cook/chill machines, chillers, blast chillers, vacuum sealers, baggers, commercial dishwashers*
5. You have been assigned to batch cook 2000 portions of \_\_\_\_\_\_\_\_. Please take us through the steps you would follow to prepare, cook, season, and package the final product. *1 2 3 4 5*
	1. *Interviewer Note - Look for: Mise en place, weighing and measuring, prepping steps, cooking to required temperatures, using proper equipment, tasting, cooling step, packaging*
6. Describe your experience with software-based ordering, receiving, recipes, inventory, and production records. *1 2 3 4 5*
	1. *Interviewer Note - Look for: Prior applicable work experience, knowledge of ordering and inventory, some background with related software*
7. This position requires the utilization of a high level of food service sanitation knowledge and practice. Please tell us about your previous experience following Food Safety plans and Standard Operating Procedures. Give examples of at least two SOPs (Standard Operating Procedures) you have followed in your past work experience. *1 2 3 4 5*
	1. *Interviewer Note - Look for: Specific examples, temp logs, cleanliness, sanitation, time./temperature abuse, handwashing, food safety classes or certifications*
8. Please tell us how you handle stress in the workplace. Tell us about the most stressful work-related situation you have encountered and the actions you took to bring the stress level down. *1 2 3 4 5*
	1. *Interviewer Note - Look for: Professionalism, proactive behaviors, positive attitude, creative solutions, flexibility, patience, communication*
9. Continuous monitoring of electronic temperature on all cook/chill equipment is a requirement of the Production Cook. Please tell us about your prior experience with time and temperature monitoring and recording, and explain why it’s important. *1 2 3 4 5*
	1. *Interviewer Note - Look for: Specific applicable examples, awareness of food safety, effect of time and temperature on pathogens, keeping daily logs, corrective actions*
10. What is your experience with maintaining the cleanliness and sanitation of walk-ins, refrigerators, freezers, and dry storage areas. *1 2 3 4 5*
	1. *Interviewer Note - Look for: Applicable work examples, removing debris, cleaning agents for specific environments, sanitizing agents, working cleanly, clean as you go, regular deep cleaning process for hard to clean areas, proper storage and rotation of food items, following SOPs*
11. We will have two shifts, one very early morning through early afternoon, and one late morning to evening. We will be assigning people to one shift or the other based on the needs of the operation. Do you have a preference? We will try to take this into consideration.
12. Please tell us anything else you would like us to know about you that will aid us in making our decision.
13. What would you like to ask us about this position?