

Head Chef
Interviewing

1. What do you know about ABC Catering?
2. ABC Catering- intro
3. Job outline- head chef
4. As a chef- what are you most proud of in your career thus far?
5. What has been your most memorable moment in your career?
6. What style of cooking/events do you do best?
7. In this job market where it is difficult to get and keep employees, how do you handle non- performers? Lackluster performers?
8. What are your pet peeves? What angers you on the job? How do you deal with it?
9. Explain how you train people around you to be better at their jobs?
10. What do you think might interfere with your effectiveness? On the other hand, what would greatly enhance your performance?
11. What are your current responsibilities in your job?
12. Describe a typical day on the job?
13. Have you ever “lost it” with an employee?
14. Explain how you handle a Customer Complaint with a client?
 - a. With a sales manager?
15. Team Work
 - a. What type of team player are you?
 - b. What type of team leader are you?

16. What 3 things do you like about your current position?
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17. Can you give me 3 reasons why you want to leave your current job?
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18. Technical qualifications
 - a. Experience with cost controls- do you do math in your head?

 - b. Have you ever had training with supervisory/ management/negotiation skills?

19. Human Resources-
 - a. What type of people do you like to hire?

 - b. Tell me how you feel when you have to fire staff?

 - c. What sort of work culture do you work best in?

20. How long do you see yourself staying with a company like ours?

21. How do you think you could help us to grow ABC Cateirng?

22. Tell me, what would make you want to leave a good paying job and join our team?