

COOK APPLICANTS

(If needed, please use an additional sheet of paper to respond)

1) Describe your cooking experience, including hours worked, level of responsibility, and number of people served:

2) Describe your experience with the following:

a) Main entrees (both meat and vegetarian):

b) Baking (both desserts and bread):

c) Breakfasts:

d) Special diets:

e) Menu planning, food ordering / budgeting:

3) What kinds of kitchen equipment have you operated and/or maintained?

4) Are there any foods that you will not work with? (For example, if you are a vegetarian, will you handle meat? Would you be willing to taste dishes containing meat or meat stock?)

5) Describe in detail your experience supervising others:

6) What are your specialties?

7) Describe your ideal work environment for preparing and serving food: