

Entry Kitchen Evaluation Test

Name: _____

Date: _____

We are using this questionnaire to gauge what your experience level is. This is not a pass or fail test. We hire employees based on attitude and desire to do the best job they can. We can and will train you to be a great line cook, but first we need to know what knowledge and experience you have.

Please take your time and thank you for applying for the job!

1. What is your goal if you become a kitchen employee? _____

2. How often do you need a break, while working? _____

3. Do you have a culinary education? If yes, where did you attend and did you graduate.

YES

NO

4. How long have you worked in restaurants?

5. What kitchen position have you worked? Circle all that apply.

Executive Chef

Sous Chef

Line

Dish

Pantry

Prep

Grill

6. List 3 duties of a Cook: _____

7. Have you ever worked in a high volume restaurant where you ALONE produced at least 120 covers off your station? If Yes Where.

YES

NO

8. Have you ever rolled sushi?

YES

NO

9. In the past 6 months how many times have you called in "sick" or been unable to show up for work?

Never Once or Twice

3 or 4 Times

6 - 10 Times

10+ Times

10. What are the 5 steak temperatures.

1. _____

2. _____

3. _____

4. _____

5. _____

11. Define:

Butter Sauce: _____

Hollandaise: _____

Seared: _____

12. Do you consider giving away food stealing?

YES

NO

13. In one word describe yourself. _____

14. What type of person do you get along with? _____

15. Are you willing to take a drug test? _____

16. List 3 aspects you look for in a job.

1. _____

2. _____

3. _____

17. Are you bilingual? If yes what languages do you speak? YES

NO

18. Why should we hire you? _____

Thank you for applying.
We will get in touch with you shortly.