

Cafeteria Manager

Applicant: _____

1. Give us a brief history of your work experience & how it pertains to this position.
2. Give us a description of what you think the Cafeteria Manager's role is in the kitchen?
3. Tell us about your experience in catering and give some examples of what catering events and/or food production you have done in the past.
4. As the kitchen manager, each day brings forth several challenges. How would you handle the following situation as the kitchen manager of (School District)?
It's 7:00 am and 3 employees have called in sick to work, the freezer broke down and you just received a last minute request for a continental breakfast needed for 7:30 that morning along with boxed lunches at noon for 24 people at the high school.
5. In the kitchen, you have 2 employees that do not get along. You and your staff can feel the tension mounting. What, if anything do you do? (Wait for response.) That doesn't work now the two employees are screaming at each other in front of students. What would you do?
6. If your boss were here, what would he/she tell us about your rapport with co-workers and customers, your work ethic and your work attendance?
7. A relationship with the school staff and students are important. How would you work to develop a relationship or rapport with the students & staff?
8. Handling paperwork and counting money are part of the Cafeteria Manager's job. Tell us about your experience in these areas?
9. Describe taking inventory and how it pertains to ordering? How would you use technology to help you with this?
10. Is there anything else you would like us to know about you?

ESSAY QUESTIONS

A catering for 80 people was ordered for a hot breakfast buffet. Quiche, scrambled eggs, breakfast potatoes, 2 breakfast meats, fresh fruit and a pastry basket are on the menu. This is a special breakfast for the building administration and the school board. How much food would you need to prepare for this event? Other than the food, as the manager, how would you set up this catering event for an elegant meal presentation?

Food safety and sanitation is of paramount importance to the health and wellbeing of the students & staff we serve. Please name 5 general rules for safe food handling.

- 1.
- 2.
- 3.
- 4.
- 5.

What does HACCP stand for and how would you start or implement a HACCP program in the (School District) kitchen?