

Mock Interviews

Your task will be to find various partners within the classroom and simulate the process of interviewing for a job as a **Chef**. You will serve in the role of both interviewer and interviewee. You are to pretend that the situation is real and that the questions being asked of you are those that a future employer would ask. You will be given five minutes as the interviewer and five minutes as the interviewee. You will then find a new partner in the room and complete the task again.

As the INTERVIEWER:

1. Ask questions that would allow you to get to know the person. Here are some examples:
 - a. Who inspires you?
 - b. Where did you work before this position?
 - c. What are your hobbies?
 - d. What motivates you?
 - e. Can you tell me something about yourself that is not on your resume?
 - f. Why have you chosen a career in the field of culinary arts, particularly as a cook?
2. Ask questions that would allow you to assess the abilities of the person interviewing for the position. Here are some examples:
 - a. What kind of formal training do you have?
 - b. How have you or how would you respond to criticism from a customer about their dish?
 - c. How would you handle this situation: you run out of the daily special but still have three orders you need to fill?
 - d. What is the most stressful situation you have had while cooking professionally, and how did you handle it?
3. Be polite and respectful in your questioning.
4. Ask the questions in a professional manner. Tone is important.

As the INTERVIEWEE:

1. Answer the questions to the best of your ability.
2. Be honest and truthful in your responses.
3. Answer the questions in a professional manner.

Reflection Questions:

1. What was the hardest thing about being the interviewer?

2. What was the hardest things about being the interviewee?

3. What question was the hardest to ask?

