

Top Ten Working Interview Tips for Chefs

- 1. Food** – Remember the main reason you are here is to see how you cook and fit into the kitchen, so make sure every bit of prep you do is to the best possible standard and that every dish sent out during service is up to the required standard. Do not compromise on quality.
- 2. Speed** – although making sure that food is prepared to the relevant standard is the most important thing, working at a good, yet calm pace during is also important – just don't rush things so that you present a dish that is not 100% too the standard required.
- 3. Cooking a dish** – During most working interviews you will be asked to cook a dish, or some dishes that showcase your skills. Your consultant will always brief you as best they can about the clients expectations. As a rule of thumb it makes sense to cook dishes in line with the season, style and quality of the menus in place or the direction that the client wants to take their food. As a rule you want to showcase some different skills and techniques, ensuring you present a well-balanced dish. It also makes sense to ensure that whilst you present something that shows off your talents, that you ensure it is something you can cook in a new kitchen using equipment you are unfamiliar with – don't overcomplicate it, keep it simple!
- 4. Whites & Footwear** – Make sure your whites are clean, pressed and in good condition – if you look the part, you will feel the part and perform better. Ensure you have suitable footwear for the kitchen – please do not turn up wearing trainers, they are unsafe and do not look professional.
- 5. Good Practice** – Remember, you are being watched at all times, so use the right chopping boards, knives and pans for the tasks you are carrying out.
- 6. Clean as you go** – It has been known for chefs to miss out on jobs because they did not keep a clean station during service, or because they left their station in a mess at the end of service. Always leave everything clean and tidy.
- 7. Hygiene** – Please make sure you are clean and well-presented upon arrival and that you remember good hygiene practices such as washing your hands throughout your shift.
- 8. Language** – We all know kitchens can be stressful environments at times, so please take care to keep any foul language in check during your working interview – even if those around you do not!
- 9. Colleagues** – Remember everyone in the kitchen is a potential future colleague – and the person assessing you may ask for their opinion, even if they are a junior Commis chef, so treat everyone you meet with respect and good manners.
- 10. If in doubt..... Ask** – If you have any doubt as to what is expected of you at any point during you shift, ask the person who is assessing you exactly what they want you to do. It is better to ask and give them what they want than to guess and give them a dish that is not what they are looking for. Even if you are confident about expectations, it's always good to show an interest and ask questions – it is a sign you are inquisitive and keen, not a sign that you don't know!

Remember, you have been selected for a working interview because your consultant and their client are impressed with your CV, so this is your opportunity to show them what you can do and hopefully get a job offer.

Good Luck!

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