

HOW TO APPLY: COOK

Address the following selection criteria by writing **at least half a page** for each criterion. To assist you in doing this we have listed some questions under each criterion. You don't have to use them but they may help in guiding your response. When writing a response to these questions, the best strategy is to use examples from your past work, schooling, sports, volunteer activities or life.

Criterion 1: Demonstrated knowledge and skills in the delivery of food and beverage products and service, food safety, basic food preparation and cooking, and some knowledge of product pricing and wastage

In the past, how have you demonstrated your knowledge and skills of

- a) food and beverage products
- b) food safety
- c) basic food preparation
- d) product pricing
- e) wastage

Criterion 2: Experience in the operation, cleaning and maintenance of tools, plant and equipment associated with a commercial kitchen

Describe any experience you have in the operation, cleaning and maintenance of tools, plant and equipment associated with a commercial kitchen. List all that you have used.

Criterion 3: Good communication and interpersonal skills with the ability to interact with Site visitors and provide information in a courteous and clear manner

Write about a time that you demonstrated good communication skills. Describe the situation, what you did and what the outcome was.

What do you see as most important when talking to visitors on the site?

Criterion 4: Good organisational skills as well as the ability be adaptable and flexible, manage variable workloads and to prioritise work in order to meet deadlines

Write about a time when you needed to be organised.

What did you do in order to make the situation work?

In past situations how have you increased your workflow to meet the demands of increased work pressure?

Criterion 5: Demonstrated capacity to understand and solve problems by referring to established procedures and to make timely and accurate decisions relating to all duties

Describe a problem that you have had in the workplace in the past. How did you use the established procedures there to solve your problem? What was the outcome? Would you have done anything differently?

Criterion 6: Awareness of Work Health and Safety issues

Explain what you think is meant by Work Health and Safety How have you practiced this in the past?

How is it relevant to the job you are currently applying for?

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