

## STATEMENT ADDRESSING THE SELECTION CRITERIA

Please complete two pages which cover all the questions below and highlight your strengths and abilities. Use examples from your past work, schooling, sports, volunteer activities or life. Remember to use the Selection Criteria and Assigned Primary Duties outlined in the Statement of Duties to provide more information.

**Criterion 1: Please demonstrate your knowledge and skills of •food and beverage products •food safety •basic food preparation •product pricing and •wastage.**

**Criterion 2: 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: Tell us about a time that you demonstrated good communication skills. What was the outcome, what worked and what could have been improved?**



**Criterion 4: Write about a time when you needed to be organised and increase your workflow to meet demand? What did you do to make the situation work?**

**Criterion 5: Describe a problem that you have had in the workplace. How did you use the established procedures there to solve your problem? What worked well and what didn't?**

**Criterion 6: Explain what you think is meant by Work Health and Safety? How is it relevant to this job?**