

# BIAGGI'S

RISTORANTE ITALIANO

## Chef Partner Questionnaire

First Name:	
Last Name:	

Date:	
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Location:	
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Please specify your typical in and out times of a work week at your most recent position.

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
In time:							
Out time:							

## General Restaurant Management Questions

From beginning to end, list the critical functions and priorities of a typical shift in your most recent position.

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Think of key elements, habits or approaches for running a great shift...

What are they for kitchen/prep?	What are they for dish?

What type of role have you typically fulfilled when running a shift?

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How would your employees compare you to other managers they have worked for?

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Please fill in the following information for the restaurant you have worked in most recently:

Annual Gross Sales	Food Cost %	Labor Cost %

High restaurant's food costs are typically the result of a few basic problems. List 5 common contributors to high food cost and provide methods for addressing them:

	Problem	Solution
1		
2		
3		
4		
5		

How do you control theft?

What are some key elements to late night security?

What are some efficient sales building tools or ideas in the restaurant industry?

## **BOH / Food Prep Questions**

Describe the process of checking in produce.

Describe the process of checking in dry goods.

Describe the process of checking in fish.

Describe the process of properly thawing shrimp.

Where should you store whole onions?

How would you quickly thaw a frozen meat product?

How should you properly store fish fillets?

What is the last thing you should do before leaving for the day?

What is the difference between chicken stock and chicken base?

What is the procedure for making chicken stock?

What is a Portabella mushroom?

What is polenta?

What is arborio rice used for?

What does I.Q.F. mean?

What plant does saffron come from?

Explain the technique in saving a broken sauce.

What exactly does al dente mean?

What does it mean to caramelize an onion?

Define chiffonade.

What is balsamic vinegar and where does it come from?

What is the difference between olive oil extra virgin olive oil?

What is mascarpone?

What type of milk is Pecorino Romano cheese made from?

What does 16/20 mean when referring to shrimp?

What is the minimum milk fat percentage of heavy whipping cream?

What is tortellini?

What is Osso Bucco?

Explain the formula for calculating labor cost.

Describe in detail how you would setup ordering sheets for your food inventory.

Describe the technique used in taking inventory.

What do extensions mean in relation to an inventory?

Explain the formula for calculating food cost.

What does F.I.F.O. mean?

When is it appropriate to wash your hands?

What is the danger zone?

At what temperature should you hold hot sauces?

To what temperature should you cook chicken?

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Define cross contamination and how to prevent it.

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List 10 things a health inspector typically looks for during an inspection.

1	
2	
3	
4	
5	
6	
7	
8	
9	
10	

## FOH / General Management Questions

What are some effective methods of recruiting employees?

What do you look for when interviewing a prospective employee?

What are your golden rules of conduct for employees and management?

What advice would you give for a new manager who is about to give their first termination?

What are your weaknesses (or "opportunities")?

Where do you excel?

What are your 3 and 5 year goals?

Thank you, that concludes the exam. Please use ctrl+P to save your document as a PDF