BASIC INTERVIEW QUESTIONS

Tell me a little about yourself and your experience
Talk about things you have done and jobs you have held that relate to the position you are interviewing for. Start with the item farthest back and work up to the present.

Why did you apply for this position?
Because I would like to gain experience in an established hotel (or 5 Star Hotel or restaurant), I enjoy cooking and would like to develop my career as a chef.

Why are you the best person for the job?
Because I love to cook and work with a team, I am reliable and hard working.

Why did you leave your last job?
Your answer must be positive regardless of the circumstances. Never refer to a major problem with management and never speak badly of supervisors, co-workers or the organization.

What would your previous bosses, colleagues or teacher say about you?
They would most likely say that I am hard working, happy to learn, a good student who listens and complete my assignments/tasks on time. Good at teamwork

What can you tell me about this company?
You should know some information about the company e.g What type of restaurants they have and how many, how long it has been opened, how many rooms (if you are applying for a hotel), types of activities they have e.g spa, water sports, tennis courts, gym

Are you a team player?
You are, of course, a team player. Be sure to have examples ready.

What are your Strengths?
E.g. Carvings, leadership, can work under pressure, good at solving problems, work well within a team

What are your weaknesses?

Are you willing to work overtime? Nights? Weekends?

What has been or is your greatest achievement in your past or current role?

Can you give me an example of where you have learnt from a mistake you have made? – What did you learn?

What is more important to you: the money or the work?
Money is always important, but the work is the most important.

What qualities do you look for in a boss?
Someone who has great knowledge, good at training, loyal to the staff and treat them all equally, leads by example and has a good sense of humour.

Do you have any questions for me?
Always have some questions prepared. Questions like when would be able to start if successful, how many chefs do you have in the kitchen? How many covers does the restaurant do? Do you make all the food in house? Do you provide English Training?