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Kitchen Manager Interview Questions

1. Please tell us something about your previous working experience.
2. Almost all kitchens in the city struggle with staff. How will you find people who will work in our kitchen?
3. What do you do to keep your kitchen organized?
4. How do you choose your suppliers when we talk about food ingredients, and kitchen appliances?
5. Do you have the knowledge of the health and safety regulations we have to comply with in our kitchen?
6. What will you do if there is a shortage of supplies, and an unexpectedly big group of diners arrives to the restaurant?
7. What would you do if one of your cooks decided to leave in the middle of the shift, and the restaurant was packed with guests?
8. Describe a conflict you had with one of your subordinates in your last job.
9. How would you define quality?
10. What do you consider your greatest weakness when we talk about managerial work?
11. Tell us about a time you found it hard to follow some procedure or policy in your last job.
12. What are your salary expectations?
13. After everything that has been said in this interview, do you have any questions?

Source & answers: <https://interviewpenguin.com/kitchen-manager-interview-questions/>