

FOOD SERVICE APPLICATION QUESTIONS

NAME:

Please answer the following questions completely. Use additional paper if necessary.

1. Why do you want to be part of the staff at Adventure Experiences' Colorado Base Camp?
2. Why do you enjoy working in the food service industry?
3. What does it mean to "multi-task" in the kitchen?
4. Describe yourself.
5. How would others describe you?
6. The living and working situation at our Base Camp is based on community. How do you see yourself fitting into and adapting to community life?
7. One of the illustrated duties for staff is to "demonstrate Christian morals and values". What does this mean to you?
8. Can you commit to multiple summers? If not, explain. Would you be able to work through October at our hunting camp if needed? If not, explain.

Please describe your experience in the following areas (personally and professionally). Enclose a copy of your resume, if available.

1. Describe what you perceive to be the type and quality of food that will be served at our Base Camp facility.
2. Rate your skills in using knives in the kitchen.
3. Identify the various types of small and large kitchen equipment you are familiar with operating.
4. Describe your ability to read and follow recipes.
5. What types of cooking methods are you familiar with?
6. How does one determine the degree of doneness in cooked foods?
7. Can you measure dry and liquid ingredients? Can you convert pounds to ounces and ounces to pounds?
8. Additional information/experience/skills you'd like to share with us. Include additional culinary, administrative, musical, artistic, construction, other outdoor skills, etc.