

NAME: _____

SUPPLEMENT TO THE APPLICATION FOR FOOD SERVICE SUPERVISOR

Instructions: Fill in a separate form for each position you held which involved quantity cooking. Be sure to list each change in title or promotion separately. This form may be duplicated or use plain sheets of paper for each additional position.

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1. Employer's name and address: _____
 - a. Period employed (month/year): From _____ To _____
 - b. Indicate your employer's type of establishment (for example: restaurant, hotel, school, hospital, institution, etc.): _____

 2. Title of your position: _____
 - a. Period you were employed in this position (month/year): From _____ To _____
 - b. Average number of hours worked per week: _____

 3. Average number of meals you prepared daily (check one): Less than 100: _____
100 – 199: _____ ; 200 – 299: _____ ; 300 or more: _____

 4. The number of type(s) of people you worked with in preparing and cooking the meals (for example: two helpers, one cook, etc.) _____

 5. Type of supervision you received (check one): Close and constant ___ ; indirect and occasional _____ ; worked independently/little or no supervision _____

 6. List the names and titles of your immediate supervisors: _____

 7. Did you supervise others in the preparation and cooking of the meals? (check one)
 Yes No

If you answered "yes," complete the following:

- a. How long have you supervised others in this capacity? _____

- b. List the number and type(s) of workers you supervised (for example: three salad makers, one fry cook, etc.): _____

- c. Did you arrange and maintain work schedules? Yes No

8. Check off the cooking methods you performed in this job and indicate the types of foodstuff you typically prepared for each of the cooking methods you had checked.

- _____ Frying: _____
- _____ Broiling: _____
- _____ Boiling: _____
- _____ Steaming: _____
- _____ Roasting: _____
- _____ Braising: _____
- _____ Sauteing: _____
- _____ Baking: _____
- _____ Other types (specify method and foodstuff prepared): _____

9 List the types of major kitchen equipment or appliances you used (for example: steam cooker, meat slicer, Hobart mixer, etc.): _____

I certify that all statements made on this supplemental form are true and complete to the best of my knowledge. I understand and agree that any misrepresentation or omission whenever discovered, is grounds for the denial of or immediate separation from employment.

Signature: _____ Date: _____