

Food Production Worker

This interview guide is intended to be used in conjunction with the Vervoe skills assessment. Where a candidate has scored Low - Medium on a skill, focus on asking more questions from that skill to gain deeper insight into their level of competency.

Assessment Score	HIGH MEDIUM LOW
Assessment Skills	Food Production Worker, Health and Safety, Follows instructions

Competency/Skill	Candidate with this will display
Food Production Worker	<ul style="list-style-type: none"> Comfortable with working shifts doing repetitive tasks Works well in a team environment but doing autonomous tasks Understands importance of following instructions Adheres to health and safety and food safety standards
Questions	
	What mistakes have you made in a previous role and what did you learn from these?
	Describe a situation where you had to solve a problem as a Food Production Worker.
	What are your most and least favourite aspects about working in Food Production?
Comments	

Competency/Skill	Candidate with this will display
Health & Safety	<ul style="list-style-type: none"> Complies with health and safety standards at all times Understands and adheres to food safety standards Reports any near misses or incidents in the factory Health and safety advocate
Questions	
	What would you do if a product you were working with didn't meet quality standards?
	What are standard health and safety practices that you will encounter in this role?
	Have you had to report a health and safety or food safety incident before?
Comments	

Competency/Skill	Candidate with this will display
Follow instructions	<ul style="list-style-type: none"> Ability to comprehend written instructions relating to recipes Accurately follows instructions and ensures with no margin of error Listens to instructions from supervisors and other team leaders
Questions	
	Have you ever been in a situation where you did not agree with instructions you were asked to follow? What did you do?
Comments	