# 1904-Crest-Logo-150x150Mystery Basket Guidelines

Candidate to prepare 3 items each: appetizer, protein salad and dinner entrée. These items should be geared to a la carte service and/or pool grill service.

## Ingredients:

* One salmon filet
* 12 each littleneck clams or mussels
* 2 whole chicken
* Fingerling or marble potatoes
* 1 pt. Quinoa
* red or golden beets
* leeks
* Chicken stock
* Notepad and pen if he do not have one.

## Details:

All instructions to be given verbally, this will allow us to measure how much can be retained and comprehended. Provide the mystery basket, tour the walk-in coolers and kitchen to familiarize.

Provide a space to sit and develop menu, candidate will have 20 minutes to develop the menu to be prepared.

Candidate should provide: How much time will be needing to complete all preparation and to start presenting food.

Food to be presented as a 3 courses meal, appetizer, entrée salad, entrée. With 15 minutes between each course.

Our job is to support the candidate for the best outcome possible while at the same time evaluating speed, accuracy, cleanliness, and organizational skills. We are also evaluating for character and fit.

## Evaluation of final product:

Chefs will taste two of the items, critique and leave one complete to discuss with candidate.

Evaluate food provided for: Visual appeal and consistency on presentation, Flavor and texture combination, Portion size.

## Sample questions

Have you used these items on menus before?

Can you prepare and implement these items during service?

What would be the selling price of this item?

Having unlimited time, what have you done different?

Where do you think you could have improved?

Was this easy or difficult for you?

What would have made this easier?