

Fast Food Cook interview questions

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What to expect

Fast food cook interviews are practical and short. Managers want to know you can work quickly, follow food safety rules and turn up on time for shifts. You might be asked about your availability before anything else.

- **Process:** How you organise your station during a rush, what you prep first and how you keep orders moving.
- **Behavioural:** Past examples of mistakes, teamwork or staying calm when things go wrong.
- **Scenario:** What you would do in a specific kitchen problem, such as a wrong order or equipment issue.
- **Technical:** Food safety, cooking temperatures, probe thermometer use and hygiene procedures.
- **Safety:** How you spot and respond to hazards like hot oil, slippery floors or cross-contamination.
- **Motivation and availability:** Why you want the job and whether you can work evenings, weekends and public holidays.

Usually a short interview with the store manager or shift supervisor, often after you hand in your resume or complete an online application. Some employers run a group session or a trial shift on the fryer and assembly line. You might be asked about your availability first, then move to food safety and scenario questions. The whole process can take a few days to a week, and a trial shift is common before an offer.

1. Walk me through how you handle a busy lunch rush.

Why they ask

This tests your process, time management and how you stay calm when orders pile up.

How to structure your answer

Walk-through: outline the steps in order, what you check first, how you communicate with the team, and how you keep track of orders.

Example answer

"When the lunch rush starts, I check the kitchen order display and look at what is coming through. I make sure the fryer baskets are loaded with chips and the griddle has burger patties on, because those take the longest. I keep an eye on the assembly line and call out when I am dropping a new batch so the front counter knows what is ready. If orders back up, I focus on the next three tickets and keep the pass clear. I also keep my prep area tidy so I am not hunting for sauces or wrappers mid-rush."

2. Tell me about a time you made a mistake with an order. What did you do?

Why they ask

This looks at honesty, problem solving and whether you learn from errors.

How to structure your answer

STAR: situation, task, action, result. Keep it short and focus on what you changed afterwards.

Example answer

"I once put a regular patty on a burger when the order was for a veggie burger. I noticed as I was wrapping it, so I told the shift supervisor straight away and remade the burger before it went out. I apologised to the customer through the front counter and checked the screen again to make sure I had read it right. After that, I started double-checking the order display before I assembled each burger, which cut down on my mistakes."

3. A customer sends back a burger because it has the wrong sauce. The kitchen is flat out. What do you do?

Why they ask

This is a scenario question about judgement under pressure, customer service and teamwork.

How to structure your answer

Judgement under pressure: acknowledge the issue, act quickly and safely, communicate with the customer and supervisor, then suggest how to prevent a repeat.

Example answer

"I would stop what I am doing for a second, take the burger back and check the order on the display. If it is wrong, I would remake it straight away and let the front counter know so they can tell the customer it is being fixed. I would not argue or get defensive, because the customer just wants their food. Once the rush is over, I would look at whether I misread the ticket or the sauce was labelled wrong, and mention it to the supervisor so it does not happen again."

4. How do you make sure food is cooked and held safely?

Why they ask

This is a technical question about food safety, probe thermometer use and hygiene.

How to structure your answer

Checklist: name the temperature checks in sequence, mention the probe thermometer and the food safety program, and explain what you do if something is out of range.

Example answer

"I use the food probe thermometer to check that chicken and burgers have reached the right internal temperature before they go out. For hot-held items like chips, I follow the food safety program and check they stay above the safe holding temperature. If something is out of range, I do not serve it, and I tell the supervisor. I also keep raw and cooked food separate, wash my hands between tasks, and clean surfaces as I go."

5. What would you do if you noticed the oil in the deep fryer was dark and smoking during service?

Why they ask

This is a safety question about equipment knowledge, hazard response and escalation.

How to structure your answer

Safety-first decision: assess the hazard, stop unsafe practice, tell the supervisor, and follow the equipment procedure.

Example answer

"I would turn off the fryer straight away if it was smoking, because that is a fire risk. I would tell the shift supervisor and check if there was another fryer I could use so we could keep serving. I would not put food in oil that looks dark or smells burnt, because it affects the taste and safety. Once the rush slowed down, I would follow the procedure for filtering or changing the oil and note it for the next shift."

6. Why do you want to work in a fast food kitchen, and what keeps you reliable on late shifts?

Why they ask

This checks motivation, availability and whether you will stick with the roster.

How to structure your answer

Honest motivation: give a real reason, then examples of reliability and flexibility.

Example answer

"I like the pace of a fast food kitchen. There is always something to do, and I get satisfaction from getting orders out quickly and correctly. I am reliable because I plan my week around my shifts and I do not leave the team short. I have worked late nights and weekends before, so I know how to manage my energy and turn up ready to work. I want to keep building my skills and maybe move into a shift supervisor role later."