



**The Easy Way to  
Find Job Candidates  
and Predict Their Success**

## If you can't take the heat, get out of the kitchen! Top 5 Traits of a Top Chef



Handwritten signatures of Ben and Jamie in black ink.

Ben & Jamie  
ClearFit Co-Founders

### Takes Leadership

Being an encouraging and enthusiastic leader is essential to a successful restaurant environment. Keeping those good employees motivated comes down to being a positive leader. Training and teaching employees the do's and don'ts of a kitchen is crucial. The best Chefs take time to understand their employees' strengths, weaknesses and talents, and where they fit best within the kitchen.

### Problem Solving

Two line-cooks are late, multiple food orders are being punched in, the dishes are piling up, the large-party reservation is early, and one of the fryers is down. It's no big deal for the practical and effective problem-solving Chef. In fact, the best ones have no difficulty juggling all of these priorities on a daily basis and still find the time to thank their cooks at the end of their shifts.

### Reliability/Consistency

The guest that comes in for that famous 8oz flame-broiled hamburger every week wants the same product with each and every visit. Is your Chef a reliable source for consistent delivery of product? The very best Chefs take pride in their trustworthy quality of food, and are able to produce and deliver quality menu items time and time again.

### Stress Tolerance

Stress management is significant when handling such a demanding position. The kitchen can alternate drastically from periods of fast to slow. Can they handle the fast-paced activity, delegate duties in all situations, and assemble their teams for proper execution? If the Prep Cook doesn't show up for his shift, can they figure out a quick, effective solution without affecting the flow of the kitchen?

### Innovativeness

The key to a successful Chef is their skillful imagination and originality. Are they resourceful and creative, finding clever new ways to improve or enhance the menu? The ideal restaurant Chef does not have a structured, close-minded attitude. He or she is willing to take on new challenges, and confident enough to suggest creative new ways of improvement.

**Try ClearFit free for 30 days!**  
**Visit [www.ClearFit.com/restaurants](http://www.ClearFit.com/restaurants)**

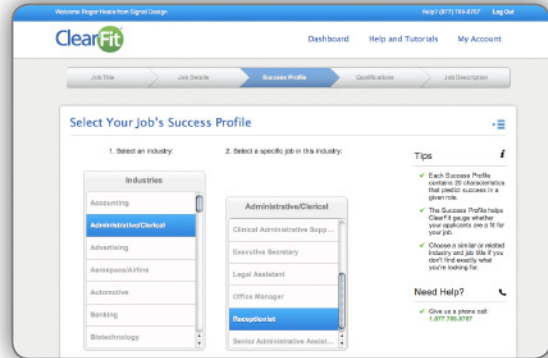
Turn over to see how ClearFit spots  
top performers in the restaurant industry! ►



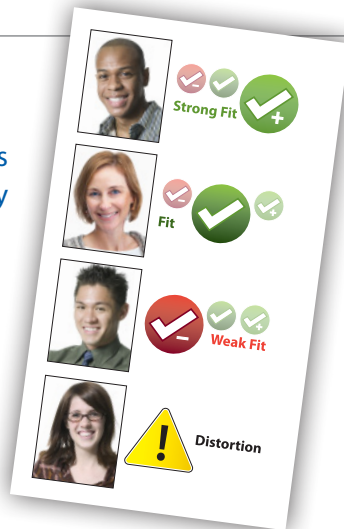
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## How It Works

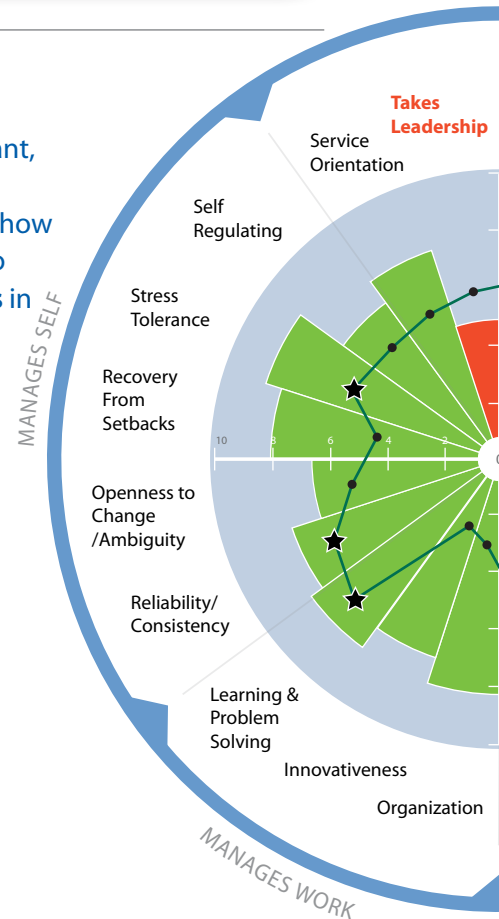
1. Create your job and post to **hundreds of job boards** with a single click.



2. ClearFit ranks applicants according to personality and experience, so you can focus your time on **the most relevant people**.



3. For each applicant, see a detailed report showing how they compare to **top performers in a role** as well as personalized interview questions.



## We Work with the Restaurant Industry!

The ClearFit system has a library of thousands of PhD created Success Profiles that contain the traits of top performers in a given job.

Here's just a few of the Success Profiles we have for the restaurant industry:

- Restaurant Manager
- Server
- Chef
- Franchisee
- Host
- Restaurant Business Development



Try it free for 30 days!

GET STARTED: [www.ClearFit.com/restaurants](http://www.ClearFit.com/restaurants)