

# CAREER STORIES USING MENU-MAKING

First, decide on your theme of the restaurant: Are you going to be talking to one person, a panel, a group audience? What are some of their likely needs or problems that they want you to solve? How do you want them to describe you when this interview is over?

Now determine how you will serve your message of professional value through the next several courses. Make extra copies of the second page to capture your career stories or you can use a journal you have selected for upgrading your interview skills.

## MENU

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### STARTER

It is time to get them interested in hearing more about you. Why should they give you 30 minutes+ of their time? Of course in an interview, you were invited to the hot seat. But now that you are there, what top three strengths or skills of yours would they be most interested that you have? What professional values of theirs and yours are similar?

### MAIN COURSE

**YOUR KEY MESSAGE!** This is the meat (or hearty, vegetarian alternative) of why you are sharing space together. What can you do to help the meeting feel more like a meaningful dialogue and less stuffy or tense? What is it about your personal brand that is unique and fits with the story they want others to believe about themselves or their organization? What steps will you be taking in the first 90 days with them to satisfy or improve their current situation?

### DESSERT

What next step can you picture taking together? How can you help them see that clearly in their mind? Or what call to action are you recommending for them to take?

### WINE PAIRING

This is what helps tie the whole interview together into a satisfying and **MEMORABLE** experience. "Like a good sommelier, your role is to connect, to amplify, and bring the interview/presentation all to life!" Let your own unique delivery style and personality come through your story telling or interview responses.

My theme:

Starter:

Main course:

Dessert:

Wine pairing:

# OTHER NOTES