

# Test Results and Interview Guide

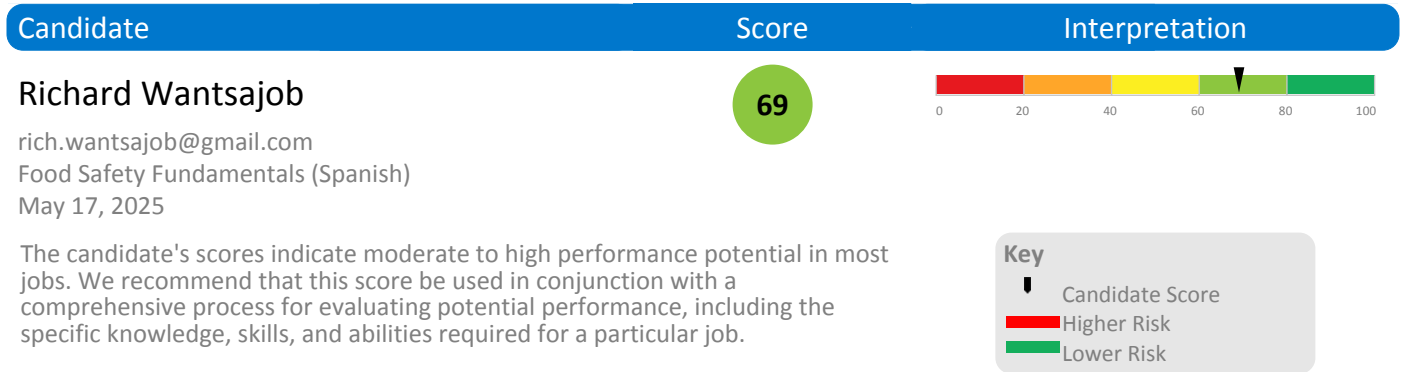
Candidate: **Richard Wantsajob**  
Assessment: Food Safety Fundamentals (Spanish)  
Completed: May 17, 2025  
Prepared for: Sara Maple  
Example Company

## What's Included

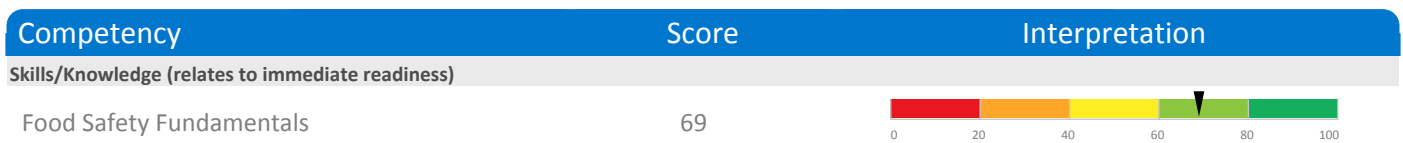
- Overall Score
- Competency Summary Table
- Comparison Matrix
- Detailed Competency Results with Interview Guide

**Important Note:** The Food Safety Fundamentals (Spanish) assessment measures key factors related to high performance and tenure in this job. Attribute types measured vary by test, but can include cognitive ability, skills, knowledge, personality characteristics, emotional intelligence, and past behavioral history. This report includes a one page summary, followed by detailed results with an embedded interview guide. Note that these results should always be used as a part of a balanced candidate selection process that includes independent evaluation steps, such as interviews and reference checks.

## Overall

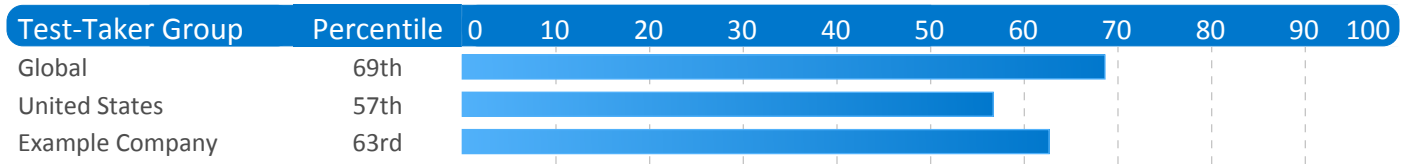


## Competency Summary



## Comparison

Percentile scores indicate how the candidate compares to other test-takers within various groups. The candidate scored equal to or better than the fraction of test-takers indicated by the percentile.



## Assessment Overview

Esta evaluación califica diversos factores y competencias relevantes que se relacionan con el éxito en el trabajo. Las puntuaciones que se presentan están basadas en su impacto potencial sobre el desempeño que se tiene en el trabajo.

Las puntuaciones se presentan de manera individual sobre una escala de 0-100. En la mayoría de los casos, incluyendo en lo que respecta a la puntuación general, las puntuaciones más elevadas representan el desempeño laboral más alto esperado. Sin embargo, en el caso de ciertas competencias laborales, las puntuaciones demasiado bajas o demasiado altas indican el riesgo de que exista un desempeño inferior. Para mayor información, favor de consultar la sección de interpretación de competencias.

Las puntuaciones de competencias individuales también se combinan en una sola puntuación general. Cabe destacar que las competencias individuales tienen un peso diferente, dependiendo de qué tipo de competencia se trate, así como de ajustes específicos basados en información proporcionada por la Red de Información Ocupacional del gobierno de Estados Unidos (O\*Net).

Cada una de las competencias que se miden incluye una o más preguntas que se sugiere formular durante la entrevista, mediante un formato fácil de utilizar. Estas preguntas deben utilizarse para llevar a cabo una exploración más profunda, especialmente cuando la puntuación muestra un área de relativa debilidad.

Algunas de las competencias que se miden evalúan las preferencias de realizar (o no realizar) actividades específicas. Las puntuaciones de estas competencias pueden utilizarse para evaluar la idoneidad para desempeñar el puesto.

Es necesario enfatizar que la información contenida en el presente reporte debe utilizarse como parte de un exhaustivo proceso de evaluación de candidatos a puestos de trabajo. La información adicional que se requiere incluye entrevistas en persona, periodos de prueba en el puesto de trabajo, revisión del currículum y verificación de antecedentes.

## Detail

Candidate: **Richard Wantsajob**, rich.wantsajob@gmail.com  
 Assessment: Food Safety Fundamentals (Spanish)  
 Authorized: May 17, 2025, by Sara Maple, Example Company, qamailsaram.mike@hravatar.com  
 Started: May 17, 2025, 6:05:18AM EDT  
 Completed: May 17, 2025, 6:05:18AM EDT  
 Overall Score: 69

## Knowledge and Skills Detail

This section contains a list of job-related knowledge areas and skills that have been evaluated. Low scores in these areas often indicate that additional learning may be required before top performance can be achieved.

### Detail Interview Guide

#### Food Safety Fundamentals

Score: 69



#### Description:

Evaluates the candidate's knowledge of Food Safety principles and practices, with an aim to determine the degree of training that will be required before the candidate can be expected to become productive.

#### Interpretation:

Candidate should achieve above average job performance in this area with little or no training.

Scores indicate good working knowledge of Food Safety principles and practices. Candidate is likely ready to be productive with very little basic training or with immediate entry into advanced training.

Tell me about a project or task where your knowledge of Food Safety was required for success. How did it go?



1

Example didn't require or demonstrate knowledge.



2

Knowledge was only moderately important or moderately demonstrated in example.



3



4

Clearly relevant application and demonstration of knowledge.



5

## Identity Confirmation Photos

The following photos of the candidate and any identification were uploaded during the assessment session.

### Photo Analysis Results

<b>- Risk:</b>	<b>Medium risk of cheating based on image inconsistencies</b>
- Percent match among processed faces	100%
- Total images processed	17
- Total images with valid faces	14 (82%)
- Total pairs of faces compared	13
- Pairs in which faces matched	13 (100%)



Pre/Post-Test Photo



ID Photo



In-Test Error Detected (No Face Detected)



In-Test Error Detected (No Face Detected)



In-Test Error Detected (No Face Detected)



In-Test Photo



In-Test Photo



In-Test Photo



In-Test Photo



Pre/Post-Test Photo

## Report Preparation Notes

- Hiring decisions should never be based on a single source of information. The most effective use of this assessment report is as a part of a multi-faceted program of candidate evaluation that includes resume review, interviews, and reference checks.
- Overall vs Percentiles Scores: The overall score reflects the success in the test, based on the mean (average) and standard deviation of the test scores. The percentile score reflects the percentage of test-takers who scored equal or below this overall score. We recommend you use the Overall Score as your primary evaluation criteria. However, percentile scores can often be useful in comparing specific candidates against one another and with a group, such as for test takers in a certain organization or within a certain account.
- Note that comparison information is calculated based on completed instances of this assessment at that time the assessment is scored. As additional instances are completed, the comparative data may change. You can always update a report to the current values by clicking on 'Recalculate Percentiles' within the online results viewing pages at [www.hravatar.com](http://www.hravatar.com).
- Most competency scores are norm-based, which means that they can be interpreted in terms of their distance from the average or mean score. For all scales, a score equal to the mean receives a score of 65 and scores above and below this value are set so that a score change of 15 equals one standard deviation.
- For linear competencies, higher is better across the entire scale. For these scales a score between 65 and 80 (light green) represents 0 to 1 standard deviation above the mean and a score above 80 (dark green) represents more than one standard deviation above the mean. Similarly, a score of 50 - 65 (yellow) represents 0 to 1 standard deviation below the mean, while a score of 35 - 50 (orange) equates to 1 to 2 standard deviations below the mean, and a score below 35 represents more than 2 standard deviations below the mean.
- Sim ID: 1562-1, Key: 0-0, Rpt: 13, Prd: 1069, Created: 2025-05-17 10:05 UTC
- UA: Mozilla/5.0 (Windows NT 6.3; Trident/7.0; Touch; rv:11.0) like Gecko

## Score Calculation Detail

The following table provides a summary of how the overall score was calculated from each of the individual competency scores. First, all competency scores are calculated on a scale of 0-100. Note that some competencies use their color category rather than their actual numeric score in the overall calculation. For these, a standard score associated with the assigned color category is used in the overall score calculation rather than the actual numeric score. This is reflected in the "Score Value Used" column. Next, a weighted average of scores is computed using individual competency weights, typically set using job analysis data provided by the US Government Occupational Information Network (O\*Net).

<b>Competency</b>	<b>Score</b>	<b>How applied to overall</b>	<b>Score Value Used</b>	<b>Weight (%)</b>
Food Safety Fundamentals	69.0588	Numeric Score	69.0588	100.0000
Weighted Average:				69.0588
Final Overall Score:				69

**Notes**

(This area is intentionally blank - it's reserved as space for your notes.)