

Sous Chef (5230U), Housing & Dining Services - 67438  
University of California, Berkeley

Direct Link: <https://www.AcademicKeys.com/r?job=234343>

Downloaded On: Jun. 21, 2024 11:13pm

Posted Apr. 8, 2024, set to expire Jun. 30, 2024

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|-----------------------------|---|
| <b>Job Title</b>            | Sous Chef (5230U), Housing & Dining Services - 67438                  |
| <b>Department</b>           |   |
| <b>Institution</b>          | University of California, Berkeley<br>Berkeley, California            |
| <b>Date Posted</b>          | Apr. 8, 2024  |
| <b>Application Deadline</b> | Open until filled   |
| <b>Position Start Date</b>  | Available immediately   |
| <b>Job Categories</b>       | Classified Staff  |
| <b>Academic Field(s)</b>    | Dining Services   |
| <b>Apply Online Here</b>    | <a href="https://apptrkr.com/5162270">https://apptrkr.com/5162270</a> |

**Apply By Email**

**Job Description**

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**Sous Chef (5230U), Housing & Dining Services - 67438**

About Berkeley

At the University of California, Berkeley, we are committed to creating a community that fosters equity of experience and opportunity, and ensures that students, faculty, and staff of all backgrounds feel safe, welcome and included. Our culture of openness, freedom and belonging make it a special place for students, faculty and staff.

The University of California, Berkeley, is one of the world's leading institutions of higher education, distinguished by its combination of internationally recognized academic and research excellence; the

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transformative opportunity it provides to a large and diverse student body; its public mission and commitment to equity and social justice; and its roots in the California experience, animated by such values as innovation, questioning the status quo, and respect for the environment and nature. Since its founding in 1868, Berkeley has fueled a perpetual renaissance, generating unparalleled intellectual, economic and social value in California, the United States and the world.

We are looking for equity-minded applicants who represent the full diversity of California and who demonstrate a sensitivity to and understanding of the diverse academic, socioeconomic, cultural, disability, gender identity, sexual orientation, and ethnic backgrounds present in our community. When you join the team at Berkeley, you can expect to be part of an inclusive, innovative and equity-focused community that approaches higher education as a matter of social justice that requires broad collaboration among faculty, staff, students and community partners. In deciding whether to apply for a position at Berkeley, you are strongly encouraged to consider whether your values align with our [Guiding Values and Principles](#), our [Principles of Community](#), and our [Strategic Plan](#).

At UC Berkeley, we believe that learning is a fundamental part of working, and our goal is for everyone on the Berkeley campus to feel supported and equipped to realize their full potential. We actively support this by providing all of our staff employees with at least 80 hours (10 days) of paid time per year to engage in professional development activities. To find out more about how you can grow your career at UC Berkeley, visit [grow.berkeley.edu](http://grow.berkeley.edu).

### Departmental Overview

In the Division of Student Affairs and under the Residential Student Services Programs portfolio, Cal Dining is a self-operated dining program focused on culinary excellence, social responsibility and supporting the living/learning environment of our customers. With more than 12,000 meal plan holders, Cal Dining serves over 5 million meals per year in 14 facilities with a combination of residential "all you care to eat" dining, retail "a la carte" dining, training, early childhood education meal production, and catering. Cal Dining services the campus seven days per week, seventeen hours per day employing 450 full and part time staff and approximately 400 Cal student workers across multiple locations.

### Responsibilities

#### FOOD PRODUCTION

- Assists unit executive chef and managers in activities of staff whom operation and maintain kitchens for in-house service of customers.
- Performs audits to ensure compliance with food prep, quality control standards as well as

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- safety/security standards related to handling and preparation of food.
- Manages special menu requests as needed based on specific dietary needs.
- Manages menu production for catering and other special events as needed.
- Prepares assigned menu items following department recipes in accordance with departmental policies and procedures.
- Adjusts production levels to meet service needs.

#### QUALITY ASSURANCE

- Follows Hazard Analysis and Critical Control Points principles of food preparation, safety and sanitation at all times.
- Ensures quality control and Hazard Analysis and Critical Control Points are met and adhered to during food production and service.
- Ensures allergen guidelines are followed during production and service.

#### DIRECTING AND TRAINING

- Oversees kitchen staff and ensures all food service health, safety, nutritional, recipe, policies and guidelines are adhered to at all times.
- May be responsible for shift supervision, leading and directing all scheduled staff and services for a specific meal period.
- Provides assignments to production and service staff as needed and recommends performance ratings for production staff to management.

#### SAFETY AND SANITATION

- Identifies and resolves a wide range of quality assurance issues in creative and imaginative ways.
- Safely operates and maintains the following equipment used in food production and service: mixer, food chopper, ovens, steamers, fryers, grills, thermotainers, can opener, steam jacketed kettles, knives and utensils.
- Ensures the cleanliness, safety, and sanitation of designated storage and work areas; large and small equipment and utensils used in food production.

#### OTHER DUTIES

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- With Chef Manager or Executive Chef, plans work schedules to meet production demands.
- Executes ordering standards and timelines assigned by unit executive chef.
- Completes professional development and other duties as assigned

### Required Qualifications

- Verbal and written communication in the English language.
- Active listening, dynamic flexibility, critical thinking, multi-task and time management skills.
- Solid decision making, reasoning, effective interpersonal, and work leadership skills
- Ability to develop original ideas to solve problems, operations analyses, and quality control analyses and to provide guidance to all levels of personnel.
- Intermediate to advanced knowledge of food and production.
- Experience in food preparation and general maintenance in a kitchen.
- Strong knowledge of food safety and sanitation.
- Ability to follow recipes.
- Experience directing other staff.
- Computer applications skills.
- Experience in large-volume production.
- Experience leading a production staff.
- ServSafe or Food Service Handler Certification.

### Education/Training:

- High school diploma and/or equivalent experience/training.

### Preferred Qualifications

- Culinary Degree and/or equivalent experience/training.
- ServeSafe Certification.

### Salary & Benefits

For information on the comprehensive benefits package offered by the University, please visit the University of California's [Compensation & Benefits](#) website.

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Under California law, the University of California, Berkeley is required to provide a reasonable estimate of the compensation range for this role and should not offer a salary outside of the range posted in this job announcement. This range takes into account the wide range of factors that are considered in making compensation decisions including but not limited to experience, skills, knowledge, abilities, education, licensure and certifications, analysis of internal equity, and other business and organizational needs. It is not typical for an individual to be offered a salary at or near the top of the range for a position. Salary offers are determined based on final candidate qualifications and experience.

The budgeted salary or hourly range that the University reasonably expects to pay for this position is \$25.50 - \$31.80.

- This is a 5.5 month, 100%, full-time (40 hours per week), limited (temporary) position that is eligible for UC benefits.
- This position is non-exempt and paid bi-weekly.

### **How to Apply**

To apply, please submit your resume and cover letter.

### **Conviction History Background**

This is a designated position requiring fingerprinting and a background check due to the nature of the job responsibilities. Berkeley does hire people with conviction histories and reviews information received in the context of the job responsibilities. The University reserves the right to make employment contingent upon successful completion of the background check.

### **Mandated Reporter**

This position has been identified as a Mandated Reporter required to report the observed or suspected abuse or neglect of children, dependent adults, or elders to designated law enforcement or social service agencies. We reserve the right to make employment contingent upon completion of signed statements acknowledging the responsibilities of a Mandated Reporter.

### **Driving Required**

A valid driver's license and DMV check for driving record is required.

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### Equal Employment Opportunity

The University of California is an Equal Opportunity/Affirmative Action Employer. All qualified applicants will receive consideration for employment without regard to race, color, religion, sex, sexual orientation, gender identity, national origin, disability, or protected veteran status. For more information about your rights as an applicant, please see the [U.S. Equal Employment Opportunity Commission](#) poster.

The [University of California's Affirmative action policy](#).

The [University of California's Anti-Discrimination policy](#).

To apply, visit

[https://careerspub.universityofcalifornia.edu/psp/ucb/EMPLOYEE/HRMS/c/HRS\\_HRAM.HRS\\_APP\\_SCH](https://careerspub.universityofcalifornia.edu/psp/ucb/EMPLOYEE/HRMS/c/HRS_HRAM.HRS_APP_SCH)

### Contact Information

Please reference Academickeys in your cover letter when applying for or inquiring about this job announcement.

#### Contact

N/A

University of California, Berkeley

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