

Sous Chef (5230U), Berkeley Dining - 69994
University of California, Berkeley

Direct Link: <https://www.AcademicKeys.com/r?job=237353>

Downloaded On: Jun. 26, 2024 12:02pm

Posted Jun. 11, 2024, set to expire Jun. 30, 2024

Job Title	Sous Chef (5230U), Berkeley Dining - 69994
Department	Berkeley Dining
Institution	University of California, Berkeley Berkeley, California
Date Posted	Jun. 11, 2024
Application Deadline	Open until filled
Position Start Date	Available immediately
Job Categories	Professional Staff
Academic Field(s)	Dining Services
Apply Online Here	https://apptrkr.com/5318466

Apply By Email

Job Description

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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 transformative opportunity it provides to a large and diverse student body; its public mission and



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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.

Departmental Overview

In the Division of Student Affairs and under the Residential Student Services Programs portfolio, Berkeley 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, Berkeley 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 table, early childhood education meal production and catering. Berkeley Dining services the campus seven days per week, seventeen hours per day employing 450 full and part time staff and approximately 400 student workers across multiple locations.

Application Review Date

The First Review Date for this job is: Friday, June 23, 2024

Responsibilities

FOOD PRODUCTION:

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- Assist 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 safety/security standards related to handling and preparation of food.
- Manage special menu requests as needed based on specific dietary needs.
- Manager menu production for catering and other special events as needed.
- Prepares assigned menu items following department recipes in accordance with departmental policies and procedures. Adjust 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.
- Provide assignments to production and service staff as needed and recommends performance ratings for production staff to management.

SAFETY AND SANITATION:

- Able to identify and resolve 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.

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OTHER DUTIES:

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

Required Qualifications

- Requires verbal and written communication in the English language, active listening, dynamic flexibility, critical thinking, multi-task and time management.
- Requires decision making, reasoning, ability to develop original ideas to solve problems, operations analysis, quality control analysis and effective interpersonal and work leadership skills 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.

Education/Training:

- High school diploma or equivalent experience.

Preferred Qualifications

- ServSafe or Food Service Handler Certification.
- Experience in large-volume production.
- Culinary Degree

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 non-exempt, bi-weekly paid position.

- This is a full-time (40 hours/week), Career position.
- This position is eligible for full UC benefits.
- This is an on-site position at University of California, Berkeley.

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.

For the complete University of California nondiscrimination and affirmative action policy, please see the University of California [Discrimination, Harassment, and Affirmative Action in the Workplace](#) policy.

To apply, visit

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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