

Sr. Executive Chef, Campus Restaurants (5232U),
Berkeley Dining - 76079
University of California, Berkeley

Direct Link: <https://www.AcademicKeys.com/r?job=255344>

Downloaded On: Apr. 4, 2025 5:36am

Posted Apr. 2, 2025, set to expire Jul. 1, 2025

Job Title	Sr. Executive Chef, Campus Restaurants (5232U), Berkeley Dining - 76079
Department	Berkeley Dining
Institution	University of California, Berkeley Berkeley, California
Date Posted	Apr. 2, 2025
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/6119069

Apply By Email

Job Description

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Sr. Executive Chef, Campus Restaurants (5232U), Berkeley Dining - 76079

About Berkeley

At the University of California, Berkeley, we are dedicated to fostering a community where everyone feels welcome and can thrive. Our culture of openness, freedom and belonging make it a special place for students, faculty and staff.

As a world-leading institution, Berkeley is known for its academic and research excellence, public mission, diverse student body, and commitment to equity and social justice. Since our founding in 1868, we have driven innovation, creating global intellectual, economic and social value.

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We are looking for applicants who reflect California's diversity and want to be part of an inclusive, equity-focused community that views education as a matter of social justice. Please consider whether your values align with our [Guiding Values and Principles](#), [Principles of Community](#), and [Strategic Plan](#).

At UC Berkeley, we believe that learning is a fundamental part of working, and provide space for [supportive colleague communities via numerous employee resource groups](#) (staff organizations). 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 full-time staff employees with at least 80 hours (10 days) of paid time per year to engage in professional development activities. Find out more about how you can [grow your career](#) at UC Berkeley.

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.

Position Summary

As the Sr. Executive Chef for Campus Restaurants, this position oversees and coordinates culinary activities across multiple locations to ensure consistently high food quality, exceptional guest experiences, and operational excellence. This role includes developing and executing diverse menus, managing procurement and inventory, maintaining strict compliance with food safety and allergen guidelines, and driving cost control measures to optimize food costs and ensure fiscal sustainability. Additionally, this position leads and mentors a large culinary team, offering training and guidance to maintain high culinary standards and improve team skills.

Application Review Date

The First Review Date for this job is: 02/18/2025.

Responsibilities

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PRODUCTION MANAGEMENT & CULINARY OPERATIONS

- Lead the culinary operations across multiple locations, ensuring consistency in food quality and service.
- Develop and execute menus across different venues, including daily and seasonal menus, while considering guest preferences and operational needs.
- Audit and ensure compliance with food preparation standards, including sanitation, allergen guidelines, and safety regulations across all locations.
- Oversee catering production and ensure high standards for special events, as needed.
- Adjust production levels as needed to meet demand, ensuring a seamless dining experience.
- Lead recipe standardization across units to maintain consistency and elevate the dining experience in each location.
- Regularly taste and evaluate food quality to ensure high culinary standards are met across all campus restaurant locations.

COST CONTROL & INVENTORY MANAGEMENT

- Manage procurement and inventory processes, ensuring that all locations are properly stocked while minimizing waste and controlling food costs.
- Develop and implement cost control measures to meet fiscal goals for each unit.
- Collaborate with the finance team to align with budget requirements, ensuring financial sustainability across all units.

TEAM LEADERSHIP & TRAINING

- Provide leadership to a large and diverse culinary team, offering guidance and fostering a collaborative environment across multiple units.
- Train and mentor culinary staff to ensure they meet food safety, allergen compliance, and quality control standards.
- Develop training programs to enhance team skills in areas such as recipe execution, large kitchen equipment handling, and menu management systems.

GUEST EXPERIENCE & QUALITY ASSURANCE

- Ensure that every dining location delivers a memorable and high-quality dining experience, exceeding guest expectations.
- Regularly meet with students and other stakeholders to address allergen and dietary requests.
- Conduct quality control analysis to optimize the overall guest experience.

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NEW CULINARY PROGRAMS

- Collaborate with marketing and the culinary team to roll out new culinary programs that resonate with the diverse campus community.
- Innovate menu offerings by incorporating seasonal ingredients, trending flavors, and sustainability-focused initiatives.

CONTINUOUS IMPROVEMENT

- Actively drive continuous improvement initiatives across all culinary operations, leveraging guest feedback, team input, and market trends to refine the dining experience.
- Other duties as assigned and professional development.

Required Qualifications

- Advanced knowledge in food preparation, nutrition, special needs and sanitation regulations.
- Advanced verbal and written communication in the English language, and active listening, dynamic flexibility, critical thinking, and ability to multi-task and ensure effective time management.
- Advanced decision making and reasoning skills, and ability to develop original ideas to solve problems, and perform operations analysis and quality control analysis.
- Intermediate computer application skills.
- Advanced skill in effective interpersonal and work leadership skills to provide guidance to all levels of personnel.
- Culinary expertise and prior experience in high-volume, multi-unit food service operations.
- Demonstrated experience developing quality control programs for optimal product quality.
- Advanced skills in menu development, food purchasing, costing, production and presentation.
- Advanced level of knowledge and skills utilizing large kitchen equipment.
- Strong experience with computerized menu management systems.
- Proven ability to lead and supervise culinary teams across multiple locations.
- Strong experience with computerized menu management systems.
- Culinary degree and/or equivalent experience/training.
- ServSafe Certification, or ability to obtain within 6 months of hire date.

Preferred Qualifications

- CCC certification with the American Culinary Federation or equivalent.

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- Nutritional and Allergen knowledge and experience.

Salary & Benefits

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

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 full pay scale for this classification is \$72,600.00 - \$129,000.00. The budgeted annual salary range that the University reasonably expects to pay for this position is \$86,700.00 - \$100,800.00.

- This is a full-time, Career position that is eligible for full UC benefits.
- This is an exempt, monthly-paid position.

How to Apply

- To apply, please submit your resume and cover letter.

Driving Required

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

Other Information

- This is not a visa opportunity.

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

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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.

Misconduct

SB 791 and AB 810 Misconduct Disclosure Requirement: As a condition of employment, the final candidate who accepts a conditional offer of employment will be required to disclose if they have been subject to any final administrative or judicial decisions within the last seven years determining that they committed any misconduct; received notice of any allegations or are currently the subject of any administrative or disciplinary proceedings involving misconduct; have left a position after receiving notice of allegations or while under investigation in an administrative or disciplinary proceeding involving misconduct; or have filed an appeal of a finding of misconduct with a previous employer.

"Misconduct" means any violation of the policies or laws governing conduct at the applicant's previous place of employment, including, but not limited to, violations of policies or laws prohibiting sexual harassment, sexual assault, or other forms of harassment, discrimination, dishonesty, or unethical conduct, as defined by the employer. For reference, below are UC's policies addressing some forms of misconduct:

[UC Sexual Violence and Sexual Harassment Policy](#)

[UC Anti-Discrimination Policy](#)

[Abusive Conduct in the Workplace](#)

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



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https://apptrkr.com/get_redirect.php?id=6119069&targetURL=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/psc/ucb/EMPLOYEE/HRMS/c/HRS_HRAM_FL.HRS.CG_S

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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