

Direct Link: https://www.AcademicKeys.com/r?job=262202

Downloaded On: Nov. 17, 2025 12:07pm Posted Sep. 8, 2025, set to expire Jun. 30, 2026

Job Title Lead Food Service Worker (5452C), Berkeley

Dining - 80953

Department Cal Dining

Institution University of California, Berkeley

Berkeley, California

Date Posted Sep. 8, 2025

Application Deadline Open until filled

Position Start Date Available immediately

Job Categories Classified Staff

Academic Field(s) Dining Services

Apply Online Here https://apptrkr.com/6548652

Apply By Email

Job Description

Image not found or type unknown

Lead Food Service Worker (5452C), Berkeley Dining - 80953

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.



Direct Link: https://www.AcademicKeys.com/r?job=262202
Downloaded On: Nov. 17, 2025 12:07pm
Posted Sep. 8, 2025, set to expire Jun. 30, 2026



Direct Link: https://www.AcademicKeys.com/r?job=262202
Downloaded On: Nov. 17, 2025 12:07pm
Posted Sep. 8, 2025, set to expire Jun. 30, 2026

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, 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 table, early childhood 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.

Position Summary

The Lead Food Service Worker reports to the Food Service Manager and takes direction from Cook, Senior Cook, and Sous Chef. This position is entry level and is often a prep cook; expected to learn skills by assisting in the preparation of entrees. Follows policies, rules and regulations of the University and the department. Ensures that health and safety guidelines are practiced. Performs other related duties as assigned.

Application Review Date

The First Review Date for this job is: 09/18/2025. For full consideration, please apply on or before the First Review Date.

Responsibilities

Assists in preparation of assigned menu items following department recipes and production sheets for breakfast, lunch, brunch and/or dinner.



Direct Link: https://www.AcademicKeys.com/r?job=262202
Downloaded On: Nov. 17, 2025 12:07pm
Posted Sep. 8, 2025, set to expire Jun. 30, 2026

- Under oversight of a cook, prepare entrees, side dishes, accompaniments, soups, breads, desserts, salad bar items, various types of salads, condiments, fruit and veggie trays, cold accompaniments to entrees, salad dressings, etc. following the standard HACCP principles of food preparation, safety, and sanitation in food production and service.
- Follow rules and policies for organic certification.

Merchandises food including garnishing for serving line presentation.

• Participates in ongoing customer service programs which includes "just in time" production, demonstration cooking and or salad preparation and interaction with customers.

Can reconstitute convenience, value-added products and food independently.

- Completes service records at end of meal period.
- May be asked to assist in other areas of the operation working down in classification.

Performs other duties as assigned HACCP Principles:

- Identify the potential consumer health hazards.
- Identify the control points where the identified hazards may occur.
- Establish critical limits for the potential hazards and safety measures.
- Establish monitoring routines to ensure safety measures are working.
- Establish appropriate responses if monitoring indicates a problem.
- Establish accurate and detailed record keeping system that documents problems and the remedial steps to be taken.
- Establish a verification system that ensures the above steps are being followed.
- May be asked to assist in other areas of the operation working down in classification.

Distributes prepared food at correct temperatures prior to service for specified meals to designated serving areas.

- Batch cooks food items as appropriate for organic and standard menu.
- Frequently checks service line to ensure quality control and HACCP standards are met. Stores
 products to maximize quality.
- Stores leftover food properly and with Chef or Manager and/or plans usage.
- Prepares and dates food samples taken from service.

Establish and maintain positive relations with our customers.



Direct Link: https://www.AcademicKeys.com/r?job=262202
Downloaded On: Nov. 17, 2025 12:07pm
Posted Sep. 8, 2025, set to expire Jun. 30, 2026

- Listen, and if possible, resolves customers' needs and reports them to the manager and/or supervisor.
- Interact enthusiastically and pleasantly with customers and co-workers to ensure a positive interaction and outcome in every interaction.
- Responsible for practicing good stewardship with university and customer resources.

Prevents cross-contamination - the transfer of pathogens (any agent that can cause disease) from one surface or food to another.

- Be aware of potential allergens any substance that induces an allergy such as dairy, wheat, eggs, soy, fish and shellfish, and nuts.
- Be ready to answer questions about a dish that may contain an allergen.
- Make sure allergen is not transferred from one surface or food to another surface or food not containing the allergen.
- Follow recipes and no secret ingredients.

Safely operates and maintains all following equipment used in food production and service, including: mixer, food processer, ovens, steamers, fryers, grills, warmers, skillets, kettles, knives and utensils, wok, broiler, etc. Demonstrates ability to use different kitchen equipment; should be able to disassemble and assemble equipment.

Ensures the cleanliness, safety, and sanitation of designated storage and work areas.

- Large and small equipment and utensils used in food production.
- Instructs and directs kitchen staff as needed.

Occasionally interacts with customers, explaining menu variety and cooking questions.

- Occasionally coordinates production operation and directs food service staff to meet operation deadlines.
- Provide oversight and mentoring of food service workers and student staff.

Professional development and other duties as assigned.

Required Qualifications

- Experience in food preparation and general maintenance in a kitchen.
- Ability to work independently and to prepare multiple menu items for a meal.
- Ability to read, write, perform basic arithmetic, and follow oral and written instructions.



Direct Link: https://www.AcademicKeys.com/r?job=262202
Downloaded On: Nov. 17, 2025 12:07pm
Posted Sep. 8, 2025, set to expire Jun. 30, 2026

- Ability to follow recipes.
- Demonstrated knowledge of food safety and sanitation.
- Proven organizational skills.
- Ability to complete service records accurately at the conclusion of a meal.
- Ability to lift and carry up to 50 lbs.

Preferred Qualifications

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

Salary & Benefits

For information on the comprehensive benefits package offered by the University, please visit the University of California's Compensation & Benefitswebsite.

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.

- This is a full-time (40 hours/week), partial-year career position that is eligible for UC Benefits.
- This is a non-exempt, biweekly-paid position.

How to Apply

• To apply, please submit your resume.

Other Information

This position is governed by the terms and conditions in the agreement for the Service Unit (SX) between the University of California and the American Federation of State, County and Municipal Employees (AFSCME). The current bargaining agreement manual can be found at: http://ucnet.universityofcalifornia.edu/labor/bargaining-units/sx/index.html



Direct Link: https://www.AcademicKeys.com/r?job=262202
Downloaded On: Nov. 17, 2025 12:07pm
Posted Sep. 8, 2025, set to expire Jun. 30, 2026

Partial-year appointments are career appointments established with regularly scheduled periods during which the incumbents remain employees but are not at work. These scheduled periods during which employees are not at work are designated as furloughs and are unpaid. Such scheduled periods need not be consecutive in time. Furloughs are not to exceed a total of three months in each calendar year.

- This is not a visa opportunity.
- This recruitment has 4 openings.

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.

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



Direct Link: https://www.AcademicKeys.com/r?job=262202
Downloaded On: Nov. 17, 2025 12:07pm
Posted Sep. 8, 2025, set to expire Jun. 30, 2026

UC Anti-Discrimination Policy

Abusive Conduct in the Workplace

Equal Employment Opportunity

The University of California is an Equal Opportunity Employer. All qualified applicants will receive consideration for employment without regard to race, color, religion, sex, sexual orientation, gender identity, national origin, disability, age, protected veteran status, or other protected status under state or federal law.

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

,