

Part-Time Chef

Hillel at the University of Washington

Step into a kitchen where creativity meets community! At Hillel UW, you'll cook for students who bring curiosity, energy, and big appetites. A successful candidate will thrive in a campus environment where your culinary skills will help spark connection. As Hillel UW's Chef, you'll enjoy a collaborative atmosphere, creative menu planning, and the chance to make a real impact on student life through great food and welcoming hospitality.

Position Summary

Hillel at the University of Washington seeks a skilled, organized, and collaborative **Part-Time Chef** to lead cooking and kitchen operations for weekly Shabbat dinners, holiday events, student programs, and special gatherings. This role centers on **excellent food preparation, kitchen management and teamwork** while also supporting Hillel's mission of building Jewish community on campus.

While a plus, candidates do not need prior knowledge of Jewish traditions or kosher practice. Curiosity and willingness to learn are what matter. Training in kosher kitchen procedures will be provided.

Role Overview

Food is a central way students connect with Hillel. The Chef plays a key role in creating welcoming, high-quality dining experiences that help students connect with Hillel. Working closely with the Program Team, the Chef develops menus, prepares meals, and ensures smooth kitchen operations for a variety of events throughout the academic year.

Key Responsibilities

- Plan, prepare, and execute meals for Shabbat, holidays, student programs, donor events, and other gatherings.
- Lead meal prep with student workers, volunteers, and staff; provide clear direction and support.
- Maintain high standards of food quality, presentation, and hospitality.
- Manage purchasing, inventory, budgeting, and overall kitchen organization.
- Keep the kitchen clean, safe, and compliant with health and sanitation regulations.
- Prepare and serve food according to kosher kitchen policies (training provided).
- Accommodate dietary restrictions and allergies whenever possible.

- Collaborate with staff to design menus that fit event goals and seasonal needs and contribute positively to a team-oriented, student-centered work environment.

Qualifications

Minimum 2 years of experience in cooking and/or operating a commercial kitchen, catering operation, or similar food service setting.

- Knowledge of or eagerness to learn Jewish food culture, traditions, and kosher practice (prior knowledge not required).
- Strong organizational and communication skills and ability to manage shifting priorities.
- Warm, welcoming, and community-minded and comfortable collaborating with colleagues, students, and volunteers.
- Creative and enthusiastic about menu planning and hospitality.
- Ability to lift up to 40 pounds and stand for extended periods

Schedule

Part-time, averaging **20–25 hours per week during the academic year**, with schedules varying by program needs. Regular Friday availability for Shabbat preparation is required, plus occasional evenings and weekends for holidays and special events. Summer hours can be reduced or are optional.

Compensation

\$32.00-\$40 hour commensurate with experience.

Please submit a cover letter and resume to chef@hilleluw.org