

Berkeley Hillel

Kashrut Policy

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Taste and See how Good is Adonai! (Psalm 34: 9a)

Values (Arachim):

- I. **Masoret (Tradition):** Traditional Jewish food practices, including the halacha (Jewish legal tradition) of kashrut and Shabbat and holiday cooking, provide the basis for our kashrut policy.
- II. **Clal Yisrael (Inclusivity):** Berkeley Hillel eats food as a community and prepares food so that all can join at one table.
- III. **Kehilla (Community):** We cook our meals together in smaller groups, both to bond as we prepare food and to benefit the larger community.
- IV. **Tzedek (Justice):** Berkeley Hillel will not purchase food from suppliers that do not respect workers' rights. Berkeley Hillel will research food suppliers to ensure they have proper practices. Where possible, we will purchase food from suppliers and brands that are certified with Jewish ethical seals, such as Magen Tzedek.
- V. **Chinuch (Education):** There are no prerequisites of skills or knowledge for students to cook in the Berkeley Hillel kitchens.
 - Staff and/or trained interns will supervise all cooking events to assist newcomers, facilitate introductions to the kitchen, kashrut and other volunteers.
 - Students who cook at Berkeley Hillel will learn cooking skills and about kashrut and sustainability practices.
 - Berkeley Hillel encourages food interns and other students to create educational initiatives around food and food values to enrich our community.
 - Berkeley Hillel will help connect students to resources in the wider Jewish and Berkeley communities to aid in their education about food and ethical food practices.
- VI. **Ba'al Tashchit (Zero waste):** We strive to make economic choices in line with our values in purchasing food, and we work hard to ensure that as little food as possible is wasted. This includes composting, reusing, recycling and reducing waste.
- VII. **Ta'am (Taste):** Berkeley Hillel will strive to make and serve delicious food.

Kitchen Policy:

I. Supervision:

- **All kitchen use will be supervised by Berkeley Hillel staff, the kitchen manager and food interns.**
- Both kitchens will be locked at all times.
- Only Berkeley Hillel staff, the kitchen manager, kitchen interns, and Rabbi Cohen will have keys.
- Professional staff and student kitchen managers and interns will be trained to follow all rules and policies (including kosher practices) and will be charged to enforce those policies (this role will be included in their contracts, with the understanding that failure on their part will dissolve the agreement).
- An Orthodox individual from the Hillel staff who is shomer mitzvot (Rabbi David Kasher) will routinely visit the facilities.
- All users of the kitchen (including, students, staff, rabbis, caterers) are forbidden from bringing in anything that was previously opened.
- All items must bear an accepted heksher (kosher certification) and remain sealed. The kitchen supervisors will inspect all items prior to cooking.
- Berkeley Hillel will only use the heksherim (kosher certifications) accepted by Congregation Beth Israel (see attached).
- All vegetables will be washed and inspected for bugs according to normative Orthodox practice.

II. Separation of Milk and Meat: Berkeley Hillel will maintain separate dairy and meat kitchens. No utensils or foodstuffs will be shared between the kitchens. When one kitchen is being used, all effort will be made to ensure the other kitchen is locked.

III. Shabbat and Holiday meals: Berkeley Hillel will complete all cooking in advance of Shabbat and observe traditional Jewish halacha (Jewish legal tradition) regarding food preparation on holidays.

Outside the Kitchens:

In common spaces outside of the kitchens, including the refrigerator and microwave in the lobby, food may be brought into Berkeley Hillel that is not kosher.

If the kitchens are being used, or if there is a kosher meal being eaten in the auditorium, no other food or drinks may be brought into the auditorium.