

Berkeley Hillel

Kashrut Policy

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

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. **Klal 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 kitchen 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 kitchen interns.**
- Both kitchens will be locked at all times.
- Only Berkeley Hillel staff, the kitchen manager and kitchen interns will have keys.
- Professional staff and student kitchen 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).
- A Rabbi the Hillel staff who is shomer mitzvot 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 and in the Building:

All snacks offered in the building must have an approved heksher.

In common spaces outside of the kitchens, including the refrigerators and microwaves, 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.

Kashrut Policy at Hillel Programming:

Berkeley Hillel values Jewish pluralism and the diversity of different practices, and we strive to balance the various ritual needs of our Jewish students. In making decisions around the kashrut needs of students at Hillel programs, we are considering the needs of students attending the program, the availability of heckshered options, and our value of inclusivity. In making decisions, staff should err on the side of inclusion.

I. Open Events – Hillel Student Group Event

Examples: Bagels on the Glade, handing out food while tabling or happy hour with food, Hillel formal outside the building a bar for graduate students, co-hosted events with other groups, students purchasing food with Berkeley Hillel funds for a program, Student Board organized event with food

- If the event is at a non-heckshered establishment, all food must be vegetarian or vegan.
- All events open to the general student community, if not heckshered must have a comparable heckshered option, either made in the Berkeley Hillel Kitchen or ordered from a heckshered establishment.

II. Focused-Audience Programs - Hillel-Hosted and Organized Events

Examples: Student board meetings, fellowship meetings, events with rsvp required

- If Hillel staff know all attendees and the students' practices, staff will ensure that all students' kashrut needs are met and provide heckshered food when necessary. If students collectively agree, non-heckshered food may be served, but must be vegetarian or vegan.
- On trips to locations where kosher food is not locally available, a kitchen that can be kashered and kept locked should be used. Otherwise, all prepared food should be vegetarian or, vegan and heckshered options will be provided.

III. Student Initiatives In Their Home

Examples: Students hosting Shabbat dinners in their homes funded and advertised by Hillel

- Students hosting a select group of friends in their homes or reserved spaces are free to make their own food choices. They should ask guests about their food requirements and communicate clearly to their guests what food will be present and how it was prepared. In addition, Hillel staff should make themselves available to support decision-making, logistics, and communication, including helping to arrange logistics of kosher food, if necessary.

- If a student is hosting guests who have signed up, but who aren't necessarily known, the sign-up form should ask attendees to indicate dietary restrictions, and the menu should be shared in advance.

IV. Staff Only and Board of Directors Gatherings

Examples: Staff outing, staff celebration lunch hosting, Board of Directors Meetings

- The Hillel Executive Director and Associate Director will meet with each staff member to understand their individual needs related to Kashrut. If there are staff members that require heckshered options for all meals, Berkeley Hillel will always provide comparable heckshered options.
- All Board of Directors meetings and events at Berkeley Hillel need to be heckshered. Events for the board not happening at Berkeley Hillel can be vegetarian with possible heckshered options if needed.