

CHANEL WILLIAMS

LOCATION:
FOOTHILL

POSITION
SOUS CHEF



ABOUT ME

I am from the all around the Bay Area in California. I am a wife and a proud mother of four daughters. Who loves gardening and nutrition. education.

HOW DID I END UP IN FOOD SERVICE

I attend The Le Cordon on Bleu California Culinary Academy in San Francisco from 2006-2008. Where I discovered my passion and developed my talent as chef. I have done catering, private chef, chef manager and community building of our food systems and access to healthy in my neighborhoods.

A PARTICULAR DISH THAT MAKES ME FEEL HAPPY

I love the holidays where I look forward to making my family Seafood Gumbo, Red Velvet Cake with toasted walnuts and Pineapple Coconut Cake. It has always been a family tradition to cook to warm the heart of everyone who came over to my grandmother's house.

WHAT I ENJOY ABOUT WORKING IN FOOD SERVICE? ANY CHALLENGES?

I enjoy working in a multicultural environment where everyone loves different styles of food and cooking techniques. I enjoy being around people who share their food experiences and food challenges in the Bay Area. Also I know that every worker in food service is an important piece of the puzzle to our success. The challenge is fighting one battle at a time when it comes to our people's health disparities.

#Let'sEat!! #GrowYourOwnGraden #StartNow #BeHealthy

150 Years of Women at Berkeley



SUSANNE WIESMAN

LOCATION:
CLARK
KERR
GARDEN

POSITION
GARDENER



ABOUT ME

I would consider myself an activist, collaborator, steward, mother, friend, and a gardener.

FAVORITE VEGETABLE/ FRUIT

It is so hard to decide because I love so many... But I'd say an avocado since its both – a fruit and a vegetable!

MY ROLE IN FOOD SYSTEMS AT CAL

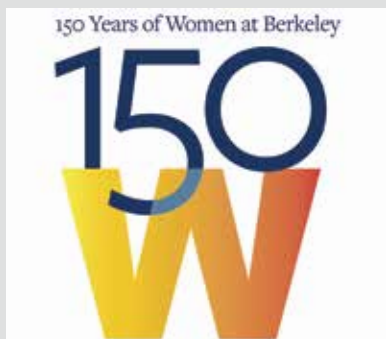
I am a collaborator and a steward of occupied Ohlone land. My role consists of working in public land management with the UC maintenance practices to help envision and create. I'm helping to establish and introduce permaculture, and landscapes that include both food and the community. I am changing the historical management atmosphere.

HOW FOOD EMPOWERS ME

It is empowering when you are given responsibility and stewardship over land or community space. It is empowering to have an effect on providing and sharing and including community's needs. I have the power to do that. We just planted 30 fruit trees and hopefully we will continue expanding.

ONE THING I LEARNED THIS YEAR THAT CHANGED THE WAY I THINK ABOUT FOOD

My sense of responsibility. This year the food pantry, and the studies coming out, have been expressing more and more the necessity and urgency that exists now. I always knew about it and have been active in addressing these needs, but climate and community needs are showing more. The challenges and responsibility that come with that are becoming greater.



LOIS MOORE

LOCATION:
CLARK KERR CAMPUS
DINING HALL

POSITION

SENIOR COOK



ABOUT ME

Born and raised in Detroit. I have been in the Bay Area for a long time, but I also feel allegiance to Detroit. I try to consume local things grown in CA. I also love foods that remind me of my travels, adventures, friends, and family. Something as simple as Mac 'n' Cheese reminds me of the preschool program I had and the children I made food for.

HOW I ENDED UP IN FOOD SERVICE

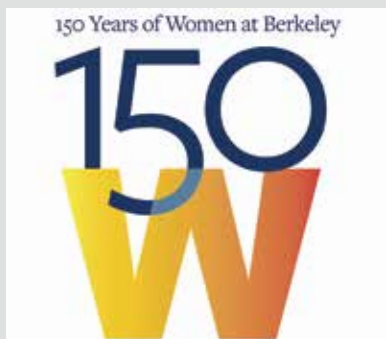
Early on, I knew I would be teaching or cooking as a career. I've gone to school for both fields. I was a preschool teacher for many years and now I've been in food service in various capacities for a long time. Caterer, retail manager, cook, sandwich maker and field supervisor in public school nutrition department.

A PARTICULAR DISH THAT MAKES ME FEEL HAPPY

Jewish food is a comfort food because it reminds me of my mom's cooking. It brings me to a happy place.

WHAT I ENJOY ABOUT WORKING IN FOOD SERVICE? ANY CHALLENGES?

I enjoy cooking for others. You know right away if you're successful. People are happy eating your food and that's very rewarding. One of the challenges in food service is it's not enough to just make food delicious and nutritious. It also has to fit the customers taste and sensibilities.



EVERGENE HOOPER

LOCATION:
CLARK KERR CAMPUS
DINING HALL

POSITION

LEAD FOOD
SERVICE WORKER



ABOUT ME

I'm originally from San Francisco, born and raised, then moved to Oakland. I love food because it allows me to bond with my grandbabies by baking with them. Also, I love how a delicious meal puts smiles on people's faces.

HOW DID I END UP IN FOOD SERVICE

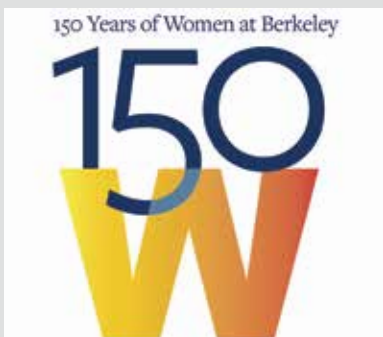
My grandmother and the elderly women in the kitchen taught me how to cook. I did not have to go to culinary school because they taught me all there is to know about creating tasteful dishes. I was introduced to catering in 2000 by my friend, and after that my passion for cooking deepened.

A PARTICULAR DISH THAT I LOVE

I love salads because it reminds me of the time I spent with my sister cooking and living together. I love macaroni salad, tomato and broccoli salad, and garbanzo bean salad. Also, I love pecan pie, chocolate, and bananas!

WHAT I ENJOY ABOUT WORKING IN FOOD SERVICE? ANY CHALLENGES?

I love the atmosphere and the people. I love my coworkers! We laugh, encourage and inspire one another, and we discuss different menus and dishes. We are a family here. My biggest challenge is myself. I like to challenge myself by creating new, delightful dishes instead of cooking the same foods all the time. I enjoy investing time in making a new dish because it is so rewarding. I also want to make a difference in myself and in people's lives through food. I am grateful for Ms. Annie's inspiration and support. An environment like ours helps us thrive.



SUWONNEE SUNGVORACHART

LOCATION:
CLARK KERR CAMPUS
DINING HALL

POSITION

SENIOR COOK



ABOUT ME

I'm originally from Bangkok, Thailand. I have always loved cooking for my family.

HOW DID I END UP IN FOOD SERVICE

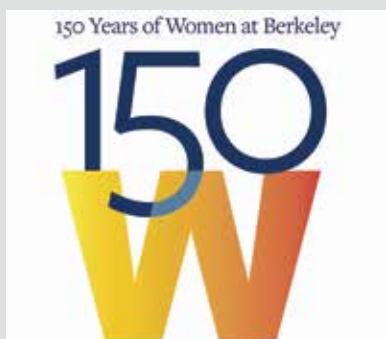
My uncle worked at a Chinese restaurant and I began working there. In this restaurant, I learned to cook easy dishes like fried rice, chow mein, etc. which furthered my cooking skills. Afterwards, I worked in Santa Rosa in a Thai restaurant, but decided I no longer wanted a restaurant- work environment. Now, I'm working at at Cal Dining.

A PARTICULAR DISH THAT I LOVE

I love spicy Thai dishes such as green curry, chicken curry, and dragon noodles sauteed with any kind of meat, Thai basil, etc.

WHAT I ENJOY ABOUT WORKING IN FOOD SERVICE? ANY CHALLENGES?

I love the learning aspect of cooking and how I have the ability to give my inputs in creating dishes/menus. Students are our family, and I love cooking for my family. Working with others who have different perspectives and ideas can be challenging. I've learned to be patient, keep both an open mind and heart, and be flexible. Teamwork is challenging, but when everyone is happily working towards a common goal it is so rewarding and inspiring.



GRACIELA PEÑA DE FREITAS

LOCATION:
CROSSROADS

POSITION

FOOD SERVICE
MANAGER



ABOUT ME

I'm from Mexico and lived in El Paso, Texas. I decided to come to CA because one of my sisters lives in CA. I love the people and weather here along with its diversity. Everyone here is more accepting and open-minded whereas in Texas, discrimination and racism is more prevalent. For hobbies, I love to run and swim.

HOW DID I END UP IN FOOD SERVICE

As a student in Mexico, I worked at restaurants to pay for school. I heard about UC Berkeley and applied and have been here for 18 years.

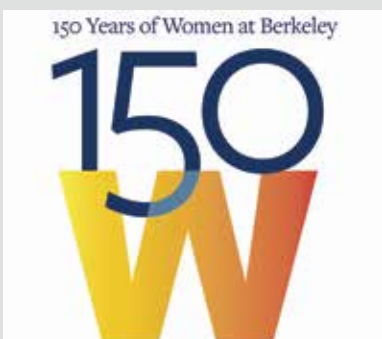
PARTICULAR DISHES THAT I LOVE

I love sushi rice bowls. I love sushi because my son loves sushi and we always eat sushi together. I prefer cooked fish over raw fish. I also love Japanese culture and cuisine.

WHAT I ENJOY ABOUT WORKING IN FOOD SERVICE? ANY CHALLENGES?

I love interacting with students and student workers. We are a strong knit community that supports one another. I appreciate students and understand how difficult it is to be away from home. I become very close to some students that they invite me to their graduation and that makes me so happy. I always offer my unconditional love and support because students need to be encouraged, appreciated, and inspired to succeed.

The most challenging aspect is catering to different personalities. Not everyone asks for help; some people are reserved, distant, etc. It is also hard to adjust to the changes in rules and management.



ELVIA SHULTZ

LOCATION:
CROSSROADS

POSITION

CLERK



ABOUT ME

I was born in Mexico City and came to Berkeley when I was 5 years old. My dad is German and Spanish and my mom is from Mexico.

HOW DID I END UP IN FOOD SERVICE

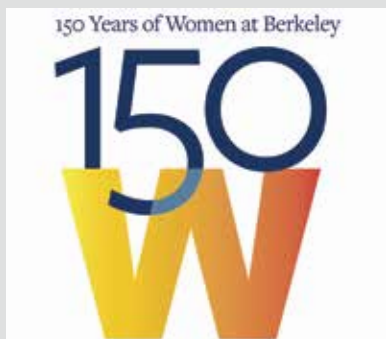
I knew Denise from Claremont Hotel and through a friend I decided to apply. I have been here for 14 years; I love the job, students, and workers.

PARTICULAR DISH THAT I LOVE

Tacos Dorados de Carne Desebrada reminds me of my mother and it makes me feel so happy. It's my comfort food and I could eat them every day.

WHAT I ENJOY ABOUT WORKING IN FOOD SERVICE? ANY CHALLENGES?

I love interacting with people and enjoy customer service. I don't find it challenging because my job consists of the same routine. Sometimes students are rude but I don't let it get to me. I am passionate about my job and it's important to remain calm, patient, and respectful when it comes to customer service. Acknowledging all the different personalities is key. Crossroads is my home. I love the students and environment. I joke around with my coworkers about keeping a sleeping bag here because I spend more time here than I do at home.



LAQUETTA RILEY-ALLEN

LOCATION:
CAFE 3

POSITION

SENIOR COOK



ABOUT ME

I'm originally from Emeryville, CA. I recently relocated to Pittsburg, CA. I enjoy decorating last minute cakes. I began my career at UC Berkeley as a barista at Peet's in The Den. I gained so much experience in the food service industry that I decided to apply for a cook position. After 12.5 years, I am here today as one of the Senior Cooks for Cal Dining.

HOW DID I END UP IN FOOD SERVICE

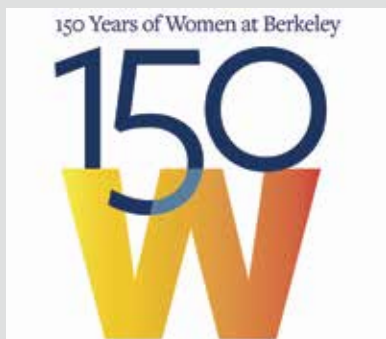
I began my food service experience back in 1994. My first job was as a hostess for Discovery Zone Fun Center in Emeryville. I enjoyed working with the public and putting a lot of love into the pizzas I made to excite the children.

PARTICULAR DISH THAT I LOVE

My favorite cuisine is Latino food. I love cheese enchiladas with a side of refried beans and Spanish rice.

WHAT I ENJOY ABOUT WORKING IN FOOD SERVICE? ANY CHALLENGES?

I enjoy the environment here at Cal Dining. I see the staff as a family away from home. The most challenging part is Customer Satisfaction, such as having to meet many different kinds of expectations to make customers happy.



SONJA ELLIS

LOCATION:
CROSSROADS

POSITION

ADMIN ASSISTANT



ABOUT ME

I'm from Oakland. My grandparents worked for UC Berkeley many years ago. In the past, I worked at a lab dealing with researching health-related exams. I love working in Cal Dining because it feels more like a home environment.

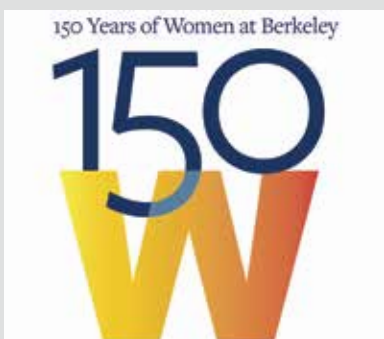
PARTICULAR DISH THAT I LOVE

My favorite food is shrimp. Making shrimp pasta makes me feel happy. It's comforting, flavorful, and keeps me really full. I have loved shrimp since I was a kid.

WHAT I ENJOY ABOUT WORKING IN FOOD SERVICE? ANY CHALLENGES?

I love the environment here, as it reminds me of being home. It is an open home with all employees, students, food, etc. It's wholesome and I love the people here.

What's challenging is learning everyone's names since there are a lot of people here. I have been here for 2 years, and I am still trying to keep track of everybody's names and keeping track of everybody.



**JIANA
GONZALEZ**

LOCATION:
CLARK KERR CAMPUS
DINING HALL

POSITION

COOK



ABOUT ME

I'm from Brentwood, an agricultural small town that sells the best produce you can find. There, I can get my stone fruit from my favorite orchards. Growing up, my family always cooked and didn't go out to eat often.

HOW I ENDED UP IN FOOD SERVICE

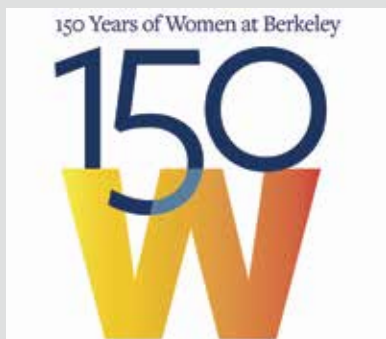
I went to Chico State and I enjoyed cooking for my friends. That's when I realized I had a knack for cooking and I got my Associate of Arts (AA) degree. Afterwards, I went to culinary school in SF. I'm working in Cal Dining now because I just had a baby and need to dedicate more time to my family. Fine dining and restaurants require a lot of time and dedication. They are not ideal places to be with their intense expectations and rigorous work and very few holidays. Cal Dining provides what I need for my life and love for cooking.

PARTICULAR DISHES THAT I LOVE

I like menudo because my father always made it. It reminds me of my family and our strong bond. Eating menudo reminds me all the laughter, love, and joy we shared. I generally love the aesthetics of food like vegetables, as they are so bright and beautiful. I love making salads and decorating food.

WHAT I ENJOY ABOUT WORKING IN FOOD SERVICE? ANY CHALLENGES?

I love the gratification of making beautiful, delicious entrees. I like how there are various ways to spice it up. I love the science behind cooking, like understanding and making ice cream at certain temperatures so the molecules can stay in place. I recommend the book "Science in Lore of the Kitchen." I miss learning new techniques to make the best end product. Some challenges are learning how to keep going when I have setbacks, like when an order did not come through, so I have to act fast and make a new dish. A lot of people tend to stress out when something goes wrong. I believe that creativity is needed when things go wrong. One should not let pressure break them, but instead stay calm, organized and make smart decisions.



MARIA BALCAZAR TELLEZ

LOCATION:
BERKELEY
BASIC
NEEDS
SECURITY



ABOUT ME

As Venezuelan native, I am passionate about understanding the challenges of food access and sustainable food production in developing nations, particularly in the South America region. I strongly believe that healthy and nutritious food should be accessible to all because it is a necessity, not a privilege.

POSITIONS

GRADUATE BASIC
NEEDS
COORDINATOR AND
LEAD RESEARCHER

Global Food
Initiative Fellow

InFEWS Fellow

150 Years of Women at Berkeley



WHAT I DO ON CAMPUS

At UC Berkeley, I am leading research efforts to develop the Wellness Screener Tool project to identify and support students that are basic needs insecure in an effective and personalized way.

I hope to continue to navigate the complexity of food security issues, and to use my knowledge and existing evidence to design effective and responsible policies that build inclusive, resilient, and sustainable food systems.

SARA TSAI

LOCATION:
BERKELEY
BASIC
NEEDS
SECURITY



POSITIONS

COMMUNITY
PROGRAMS
COORDINATOR

Basic Needs Security
Committee Chair

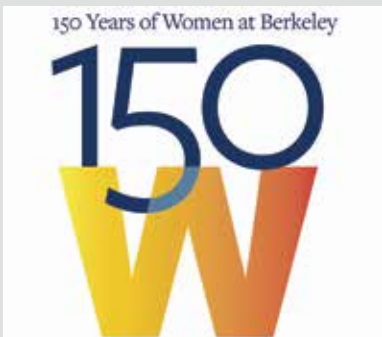
Basic Needs Security
Coalition

ABOUT ME

I am a sophomore studying Business Administration and Food Systems. In particular, I am interested in the relationship between food waste and food security and studying how waste recovery efforts can transform the food system and culture.

WHAT I DO ON CAMPUS

As one of the student leaders in the Basic Needs Security Committee, I work to alleviate hunger, malnourishment, and homelessness on campus by spearheading holistic community programming to engage the student body on the multifaceted issue of basic needs security.



HONG HENG

LOCATION:

BERKELEY
BASIC
NEEDS
SECURITY

POSITIONS

CALFRESH
COORDINATOR

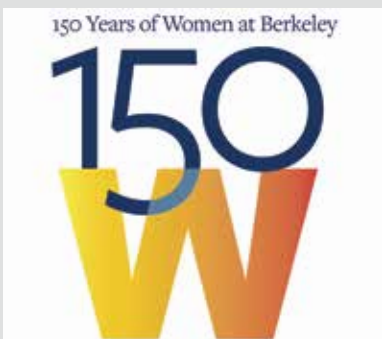


ABOUT ME

I am a senior studying Philosophy in Berkeley. I believe food is one of the fundamental needs for survival and that food availability should be a guarantee for individuals, as it is a nourishment for the soul and mind. Food enables people to come together and to stay connected. Food also engages the mind to be a productive tool. Thus, food security is a necessary way of existence.

WHAT I DO ON CAMPUS

Through Berkeley Needs Security, I educate students about food assistant programs that are available through campus and on the federal/state level.



CAROLYN HSIEH

LOCATION:
UC BERKELEY
FOOD PANTRY

POSITION

CALFRESH
COORDINATOR

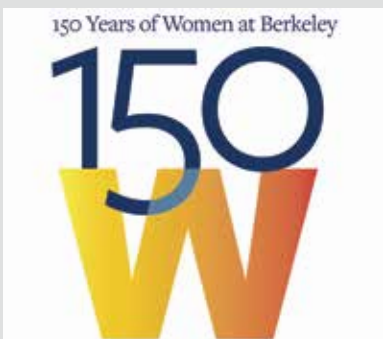


ABOUT ME

I grew up wrapping dumplings with my mother & grandmother, experiencing first-hand the power of food to transcend generational and language barriers. This sparked an innate interest in learning about the intersections of food, culture, and health.

WHAT I DO ON CAMPUS

I serve students through food security work in collaboration with other fiercely passionate food justice warriors across campus.



SCAVENGER HUNT

Read the posters located all around this dining hall to learn more about the womxn in food systems on campus. Answer these 5 questions to win a DIY terrarium!

1. Which chef's favorite dish is a Hawaiian dish? How does it make her feel and why?

2. Who is the gardener at Clark Kerr Garden?

3. Which chef pickles her own corned beef and makes her own vinegar? _____

4. Which chef had many jobs other than cooking including nursing and teaching? _____

5. Which chef loves the science behind cooking?

WOMXN IN
FOOD
SYSTEMS

SCAVENGER HUNT

Read the posters located all around this dining hall to learn more about the womxn in food systems on campus. Answer these 5 questions to win a DIY terrarium!

1. Which chef's favorite dish is a Hawaiian dish? How does it make her feel and why?

2. Who is the gardener at Clark Kerr Garden?

3. Which chef pickles her own corned beef and makes her own vinegar? _____

4. Which chef had many jobs other than cooking including nursing and teaching? _____

5. Which chef loves the science behind cooking?

