



SDHA Halal Dining Student Intern

R&DE Stanford Dining, Hospitality & Auxiliaries (SDHA) takes immense pride in nourishing the diverse Stanford community through exceptional culinary experiences, fostering a strong sense of community and enriching students' academic journey. SDHA's commitment to Culinary Excellence creates a high-quality dining experience that promotes well-being, fosters community, and enriches students' academic journey.

R&DE Stanford Dining prides itself on providing nutritious, sustainable and delicious food choices - embodying the Menus of Change Principles, as part of its leadership of the Menus of Change University Research Collaborative- to meet the wide variety of dietary needs within our diverse Stanford community. The Eat Well at Stanford program provides support to students dining with food allergies, religious requirements, medical needs, vegan/vegetarian diets, and other nutrition-related concerns.

Through the Eat Well @Stanford program, R&DE Stanford Dining is committed to supporting the health and wellbeing of the Stanford community and partnering with campus stakeholders to advance programs and services that promote an inclusive, engaging, and nourishing dining experience. The Halal Dining Intern acts as a liaison for R&DE Stanford Dining, Hospitality & Auxiliaries (SDHA) and the Muslim students we serve to facilitate engagement in the community for those observing a Halal diet.

The Halal Dining Intern reports to the Director of Student Hospitality Excellence and should exhibit a strong interest and knowledge of halal dining requirements to support the Muslim student community as well as possess the following skills:

- Communication - responsive to emails, develops high quality written content (signage, articles, social media posts, surveys, etc.), good public speaking and presentation skills, promotes evidence-based information
- Accountability - follows through on commitments, strong time management skills, reliable, manages projects from inception to completion, ability to work independently
- Collaboration - identifies campus partners (Muslim Student Union, Office of Religious and Spiritual Life, etc.) and creates linkages to strengthen programs and services, considers multiple perspectives, works collaboratively with R&DE Stanford Dining, Hospitality, and Auxiliaries.

Job purpose:

To assist R&DE SDHA team in the execution, improvement and evaluation of current programs and services relating to halal dining and Ramadan.

Job duties can include:

- Maintain the R&DE Dining Menu Portal
- Vet CORE and event menus for ingredients and specifically foods that are in line and accepted with a halal diet.
- Audit signage, labels, and dining halls with compliance of the halal dining program.
- Assist SDHA staff in identifying religious dietary needs and products.
- Assist in training staff members on halal dining, ingredients, and accepted practices before, during, and after Ramadan.
- Assist Chefs with Tasting Tables if needed
- Plan and implement dead week wellness food events for various religious dietary needs
- Help to create marketing collateral for pertinent religious dining topics
- Engage on R&DE SDHA's social media pages
- Develop programming for halal diet related events
- Perform miscellaneous job-related duties as assigned

Requirements:

- Minimum of 2 hours per week. Maximum of 20 hours per week
- Strong interest in inclusive nutrition programs, food, and teamwork.

Halal Intern Top Skills & Proficiencies:

- Communication
- Autonomy
- Attention to detail
- Critical thinking
- Technical skills
- Planning and scheduling
- Data Collection
- Frequently stand/walk, sitting, grasp lightly/fine manipulation
- Use a telephone
- Rarely lift/carry/push/pull objects that weigh 20 pounds
- Interpersonal Skills: Demonstrates the ability to work well with SDHA staff students
- Promote Culture of Safety: Demonstrates commitment to personal responsibility and value for safety; communicates safety concerns; uses and promotes safe behaviors based on training and lessons learned.