

Job Title: Kitchen Technician (Equipment Repair)
Reports to: HVAC Supervisor
Dept. /School: Maintenance/Auxiliary Services Center

Wage/Hour Status: Nonexempt
Pay Grade: Grade 508
Date Revised: June 2026

Primary Purpose:

Install, maintain, troubleshoot, and repair commercial kitchen equipment and other refrigeration equipment.

Qualifications:

Education/Certification:

High School Diploma or GED
Valid Texas Driver License
Relevant technical training/licenses and EPA certifications

Special Knowledge/Skills:

Knowledge of commercial kitchen equipment, coolers, freezers and applicable repair, maintenance and installation techniques.
Knowledge of plumbing, electrical and HVAC trades and codes.
Ability to read and interpret blueprints, diagrams, schematics, and written reference material.
Ability to read and understand instructions in English.
Ability to perform mathematical calculations.
Ability to diagnose and resolve problems.
Ability to use hand and power tools.
Ability to prioritize tasks and work independently.

Minimum Experience:

Two years of experience in commercial kitchen equipment.

Evaluation:

Performance of this job will be evaluated annually.

Major Responsibilities and Duties:

Maintenance and Repair

1. Align the major functions of the assignment with district goals such that all students succeed.
2. Install, maintain and repair steamers, broilers, ovens, stoves, booster heaters and other gas and electric kitchen appliances.
3. Install, maintain and repair dishwashers and garbage disposals.
4. Install, maintain and repair all types of coolers and freezers.
5. Install, maintain and repair kitchen ice machines and water filtration systems installed on kitchen equipment.
6. Install, maintain, and repair piping, fittings, valves, and fixtures on commercial sinks.
7. Assist with the repair or replacement of domestic gas & electric water heaters, as well as water softeners serving kitchen equipment.
8. Select material and hardware and make time and materials estimates.
9. Maintain and monitor temp monitoring (Fusion) system. Replace all types of sensors: Freezer, Coolers, Warmers and Dish machines.
10. Manage contractors performing service work within the kitchen.

11. Detect needed repairs on buildings, grounds and equipment by following established inspection procedures.
12. Receive and complete work orders using a computer or iPad.
13. Maintain accurate records on material and labor used.
14. Maintain inventory of district-owned tools, equipment, and materials.
15. Inspect jobs upon completion and ensure work areas are clean and neat.
16. Work with building principals, supervisors, the kitchen manager, staff, and child nutrition supervisors to complete projects.
17. Maintain reliable and regular attendance.
18. Respond to emergency calls as needed.
19. Perform other duties as assigned.

Safety

1. Perform preventive maintenance on tools and equipment.
2. Operate tools and equipment according to established safety procedures.
3. Ensure that equipment is in safe operating condition.
4. Follow established safety procedures and techniques to perform job duties including lifting, climbing, etc.
5. Correct unsafe conditions in the work area and report any conditions that are not correctable to the supervisor immediately.

Supervisory Responsibilities:

None

Equipment Used:

Hand tools and power tools, brazing equipment, welding equipment, pressure gauges, refrigerant gauges, thermometers and electrical testing equipment. Light truck or van.

Working Conditions:

Mental Demands/Physical Demands/Environmental Factors:

Frequent walking, standing, climbing, stooping, bending, kneeling and reaching, heavy lifting and carrying. Must be able to lift fifty pounds. Work in tiring and uncomfortable positions; around electrical power; outside and inside; on slippery or uneven walking surfaces, ladders, lifts and scaffolding; and around machinery with moving parts. Exposure to hot and cold temperatures, excessive noises, dust, debris, fumes and toxic chemicals. Frequent district wide travel.

Bryan ISD is an equal opportunity employer. All applicants are considered for all positions without regard to race, color, national

origin, religion, sex, marital or veteran status, medical condition, or disability, or any other legally protected reason.

The foregoing statements describe the general purpose and responsibilities assigned to this job and are not an exhaustive list of all responsibilities and duties that may be assigned or skills that may be required.

Employee

Date

Reviewed by

Date