



## KITCHEN EQUIPMENT TECHNICIAN

Rev. June 2022

**Job No.: Z705**

**Reports to:** Supervisor, Maintenance

**Dept./Campus:** Plant Services

**FLSA Status:** Non-Exempt

**Pay Grade:** Z7

**Term:** 247 Days

### PRIMARY PURPOSE

To perform maintenance work on district kitchen equipment.

### MAJOR RESPONSIBILITIES AND DUTIES

- Analyze, troubleshoot, install, rebuild, adjust and replace kitchen appliance equipment.
- Performs major and or minor repair, as well as preventative maintenance of kitchen equipment.
- Order and maintain inventory of appliance parts as needed.
- Inspect and verify the operation and safety of commercial kitchen appliances.
- Responsible for coordination and prioritizing repair tasks to respond in a timely manner and provide timely repairs and reduced downtime.
- Responsible for attending new equipment training, training staff and demonstrating proper safe use and operation of equipment to staff. Identify and correct unsafe conditions and practices.
- Identify, document and notify supervisors of damage, abuse and negligent use of equipment.
- Track work orders and communicate status to appraise staff.
- Commission new kitchen equipment and installation.
- Assist in management of warranties.
- Demonstrates regular and prompt attendance.
- Perform other duties as assigned.

### SUPERVISORY RESPONSIBILITIES

- None.

### GENERAL QUALIFICATION GUIDELINES

#### Education/Certification/Experience:

- Graduation from an accredited high school or GED.
- Valid Texas Class "C" Operator's Driver's License. Driving record must meet district standard for driving district vehicles.

#### Knowledge/Skills/Abilities:

- Knowledge of equipment used in the district kitchens, i.e. hoods, ice machines, dish machines, gas and electric steamers, ranges, convection ovens, hot cabinets etc.; Health Department regulations; commercial refrigeration; 460 volt; and AC circuits.
- Skill in troubleshooting and repair of commercial kitchen systems; operation of district kitchen equipment; and advanced mechanical skills.
- Ability to demonstrate proper safe use of equipment to staff; communicate, interact and work effectively and cooperatively with all people including those from diverse backgrounds; recognize the importance of safety in the workplace, follow safety rules, practice safe work habits, utilize; use appropriate safety equipment; report unsafe conditions to the appropriate administrator; develop PM program based on industry and manufacturer standards; and read and understand blueprints, schematics, and O/M manuals; and read and understand blueprints, schematics, and O/M manuals.

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### **Mental/Physical/Environmental Demands:**

*The essential functions, pursuant to the Americans with Disabilities Act, may include the characteristic duties, responsibilities, knowledge, skills, and abilities noted herein; however, this is not a comprehensive listing of all functions and tasks performed by positions found in this job description.*

- Ability to understand, remember and apply oral and/or written instructions of other information.
- Must move about within building to perform maintenance work.
- Occasionally ascends/descends a ladder.
- Constantly positions self to be able to reach items on ground or above head.
- Frequently moves items weighing up to 90 pounds.
- May be exposed to high or low outside temperatures.
- Frequently exposed to intermittent loud noises.
- Noise level in the work environment is usually moderate but will occasionally work in a loud area.
- Work in hot, dry, and dusty conditions as well as possibly cold, wet, and damp areas.
- Regularly works indoors; will occasionally work outdoors.
- Will work near or with moving mechanical equipment.
- Occasionally work with toxic or caustic chemicals such as petroleum products, degreasers, and sprays and non-household dust.
- Maintain composure and professionalism at all times.

### **Equipment Used:**

- Hand tools (hammer, saws, wrenches, plier, etc.)
- Frequent use ladders.
- Vacuum pumps, micron gauge, refrigeration recovery machine, electronic scale, refrigeration gauges and other related equipment.