



Job Title: **Kitchen Equipment Technician–Nutrition Services**

**Level 1**

Department: **Facilities Services and Nutrition Services**

Supervisor: **Maintenance Coordinator/Team Lead & Nutrition**

Lane Placement: **ESP Lane 9**

Schedule: 8 hr/ 245 days Evaluation Group: **JCES 6**

FLSA Classification: **Non-exempt**

### **JOB DESCRIPTION**

Under the supervision of the Maintenance Services Coordinator, Nutrition Services Coordinator, and Shop Team Lead, the **Kitchen Equipment Technician - Nutrition Service** performs trade specific tasks to help in the fabrication, maintenance and repair of commercial kitchen equipment in all District Schools and other District Facilities. **The kitchen equipment technician is on call 24/7 for all maintenance emergencies.**

**The incumbent is responsible to follow all policies and guidelines as detailed by District policy.**

### **ESSENTIAL FUNCTIONS**

- Installs and services electrical service for commercial kitchen equipment in remodeling projects and new construction in the District (e.g. in-staff conduit, wiring and disconnecting means to new kitchen equipment, installs hook-ups and gas lines to new kitchen equipment).
- Installs and services plumbing service for commercial kitchen equipment in remodeling projects and new construction in the District.
- Installs and services refrigeration for commercial kitchen equipment in remodeling projects and new construction in the District.
- Services and repairs dishwashers and related booster heaters, mixers, proofers, steam tables and pots and their related boiler systems, convection ovens, stack ovens, clothes washers and dryers, meat slicers, and all major and minor kitchen appliances.
- Services and repairs kitchen hoods.
- Schedules and performs a preventive maintenance on all kitchen equipment including cleaning of evaporator and condenser coils of refrigerators and freezers.
- Makes daily decisions concerning what items or parts need repair, replacement or re-doing.
- May help train and direct apprentice acquiring skills in the specific trade area and summer or temporary helpers as needs indicate.
- Performs repairs and maintenance of trade specific District equipment. Incumbent is also responsible for general maintenance of District tools, equipment and truck used in performing work.
- Assess equipment safety and makes repairs with safety as primary goal.
- May be called to respond to maintenance emergencies.
- Shift work may be required.
- Required to attend all scheduled training and departmental meetings.
- Predictable and reliable attendance.

During times of state or district emergency, all employees may be required to perform additional duties that are not required on a normal basis in support of educational and operational priorities. e.g. Performs general cleaning and sanitizing of work areas, provides remote assistance to students and staff, and any other reasonable duty as needed.

### **NON-ESSENTIAL FUNCTIONS**

- Other duties as assigned.

- This description should not be construed to contain every function/responsibility that may be required to be performed by an employee assigned to this position.
- To perform this job successfully, an individual must be able to perform each essential duty satisfactorily.
- The requirements listed below are representative of the education, knowledge and experience requirements; the machines, tools and equipment used; background; and any licenses or certifications required.
- Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions of this position.

### **QUALIFICATION REQUIREMENTS**

- Incumbent must be fingerprinted and clear a criminal backgrounds check.
- Require High school diploma, GED or equivalent as reviewed by the Department of Human Resources. Verification may be requested.
- Completion of a formal trade-specific apprenticeship program is preferred.
- Requires two years trade specific training in commercial food service equipment.
- Must be willing to obtain and maintain necessary certifications.
- Must demonstrate competence in reading, writing and math.
- Requires ability to assess and solve trade specific needs throughout the District as it relates to commercial food service equipment.
- Requires good interpersonal skills. Interacts with co-workers, apprentices and helpers. Interacts with school and administrative personnel in assessing needs and solving problems. Works around students in the schools.
- Requires ability to follow proper operating procedures with all equipment to avoid injury.
- Requires two years trade specific experience with demonstrated competence in all phases of commercial nutrition service equipment.

**NOTE:** The Administration reserves the right to require specific training for this position. However, depending upon the type and quality of prior work experience and availability of formal training programs, some exchanges can be made between training and experience.

### **PHYSICAL REQUIREMENTS---Not limited to the following:**

- Work requires physical exertion (e.g. lifting equipment and materials up to 50 pounds, climbing, working in high places and/or awkward position).
- May use some solvents or acids that are potentially hazardous.
- Activities frequently involve outdoor work in all weather conditions...

- Physical ability to perform the essential functions listed above with or without reasonable accommodation.
- Possess the physical, mental, and emotional stability to work under stressful conditions, including but not limited to: deadlines, contract requirements, inspection requirements, and interaction with critical personnel.

**Note:** This list of essential and marginal functions and of physical requirements is not exhaustive and may be supplemented in accordance with the requirements of the job.

All employees are required to participate in the District evaluation process.  
It is the employee's responsibility to review and adhere to all district policies and procedures.  
This information may be reviewed at [www.canyonsdistrict.org](http://www.canyonsdistrict.org)

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Effective date: 6/8/2020