



Job Description

POSITION CODE: 614
Classified Group: CSEA
Salary Range: 38
Work Days: 261
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POSITION TITLE: Nutrition Services Cafeteria Equipment Technician II

DEFINITION: Under general supervision, installs, services, repairs, and performs preventative maintenance of Nutrition Services equipment and appliances.

DIRECTLY RESPONSIBLE TO: Nutrition Services Supervisor III

SUPERVISION OVER: N/A

DUTIES AND RESPONSIBILITIES: (Any one position may not include all duties listed; the listed examples do not include all duties and responsibilities which may be found in positions within this classification.)

1. Solves complex diagnostic problems and system malfunctions.
2. Prioritizes work requests.
3. Trains and directs Nutrition Services Equipment Technician I employees.
4. Installs, services, and repairs a variety of gas and electric equipment such as refrigerators, freezers, walk-ins, dishwashers, ranges, ovens, food warmers, steam tables, garbage disposals, piping and valve lines, ice machines, slicers, wrappers, conveyer belts, and other commercial equipment. Connects appliances to power source.
5. Performs inspection and preventative maintenance on all kitchen equipment including inspection, replacing belts, changing oil, greasing fittings, replacing frayed cords, adjusting pulleys, and other needed services.
6. Installs, removes, repairs, and overhauls pump motors, fans, compressors, valves, and air ventilation equipment.
7. Replaces or repairs seals, bearings, belts, door gaskets, gauges, heating elements, thermostats, pilots, and thermocouples; adjusts pilots and gas valves.
8. Calibrates, cleans, repairs, or replaces electrical and low-voltage controls, thermostats, defrost timers, safety controls, and oven temperatures.
9. Removes, installs, and replaces evaporators, condensers, and compressors on all refrigeration equipment.
10. Inspects, troubleshoots, and repairs a variety of refrigeration applications ranging from mid-temperature to low-temperature applications.
11. Reads blueprints and schematic drawings to determine location, size, capacity, and type of components of unit.
12. Evaluates functioning and cooling capacity of system; records pressure and temperature reading from gauges during test runs; compares readings with specification to evaluate performance of system, and adjusts or replaces parts as indicated.
13. Reclaims refrigerant from refrigeration, tests for contamination in system, replaces compressor or components, evacuates and recharges to manufacturers specifications; keeps accurate and timely records of chemicals used in refrigerators and freezers; ensures chemical levels are in compliance with regulations.
14. Replaces pressure controls and takes pressure readings.
15. Locates and repairs leaks in Freon lines, gas lines, and water lines supplying equipment; replaces Freon.
16. Disassembles equipment and examines mechanical and electrical parts.
17. Determines if repairs or modifications meet safety codes.
18. Traces electrical circuits.

19. Replaces worn or defective parts such as switches, breakers, pumps, bearings, starters, relays, coils, transmissions, transformers, belts, gears, blowers, and defective wiring in kitchen related equipment.
20. Repairs, replaces, and installs hood fans and vents.
21. Performs plumbing tasks associated with installations or repairs such as altering existing plumbing to fit new connections and making plumbing hookups from the wall to the equipment.
22. Repairs leaky faucets, sprayers, and sinks; clears stoppages and repairs P trap and plumbing to the wall.
23. Diagnoses and repairs hot water boosting systems.
24. Moves equipment between sites; purchases parts.
25. Connects natural gas lines to equipment.
26. Operates a variety of hand and power tools.
27. Prepares work orders and reports on work completed.
28. Recommends equipment replacement or relocation.
29. Instructs cafeteria personnel in the proper use of equipment.
30. Designs and installs fail-safe warning systems for major refrigeration facilities.
31. Computes time and material costs.
32. Performs related work as required.

QUALIFICATIONS:

Education and Experience:

Vocational or technical school certification or completion of apprentice program with courses in electrical and mechanical technology and/or principles of refrigeration systems; increasingly responsible journey-level experience in installation and repair of both gas and electric commercial kitchen appliances and equipment, with emphasis on refrigeration equipment; and extensive experience which demonstrates ability to independently diagnose and repair complex equipment malfunctions.

Licenses and Certificates:

- Valid California Class C Driver's License issued by the California Department of Motor Vehicles within 30 days of hire or before driving any vehicle requiring the license
- Possession of Section 608 Environmental Protection Agency (EPA) Universal Certification for Air Conditioning and Refrigeration

Knowledge, Skills, and Abilities:

- Knowledge of the use of methods, materials, and tools used in the installation and repair of gas and electric appliances
- Knowledge of the OSHA codes relating to electrical and plumbing installations
- Knowledge of health codes and other regulations related to equipment
- Knowledge of theories and principals related to refrigeration, electricity, and natural gas pressure
- Knowledge of plumbing and electrical trades
- Knowledge of Section 608 of the federal Clean Air Act and related Environmental Protection Agency (EPA) regulations
- Knowledge and skill in use of computers and assorted software programs
- Ability to read and understand wiring diagrams, schematics, and complex instructions
- Ability to identify and diagnose malfunctions of equipment
- Ability to install, maintain, and repair a variety of kitchen related equipment
- Ability to maintain work related records and prepare reports
- Ability to analyze and diagnose complex equipment malfunctions
- Ability to instruct and facilitate others in their work assignments

- Ability to develop maintenance schedules and prioritize repair requests
- Ability to understand and follow verbal and written instructions
- Ability to establish and maintain effective relationships with those contacted in the course of work
- Ability to communicate effectively both verbally and in writing with administrators, staff, students, and the community
- Ability to maintain consistent, punctual and regular attendance

WORKING CONDITIONS:

Work Environment:

- Indoor and outdoor work environment
- Exposure to loud noises from equipment
- Exposure to hot or cold objects
- Exposure to hot or cold environments
- Drive a vehicle to conduct work

Typical Physical Characteristics: (with or without the use of aids; consideration will be given to reasonable accommodation)

- Communicate to exchange information in person, in small groups, and on the telephone
- Inspect blueprints and other documents with fine print; distinguish colors for wiring codes
- Operate tools and specialized equipment requiring repetitive hand movement and fine coordination
- Transport or move objects up to 75 pounds
- Move about kitchen, cafeteria, and facilities to conduct work; reach above shoulders, overhead, and horizontally
- Ascend/descend ladders
- Work at heights and in enclosed/restricted spaces; remain in a stationary position for extended periods of time

Hazards:

- Exposure to machinery with moving parts
- Exposure to electrical shock, high pressure fluids, gases, fumes, flammable substances, chemicals, and airborne particles
- Exposure to extreme cold, extreme heat, and wet conditions
- Work in precarious places

This job description is not a complete statement of essential functions and responsibilities. The district retains the discretion to add or change typical duties of a position at any time.

Board Approved: 8/9/2017
Adopted: 6/1/1972
Revised: 6/29/1982
Revised: 3/17/1995
Revised: 6/9/2009
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