

**CLASS SPECIFICATION**  
**Food Production Equipment Technician**

**GENERAL PURPOSE**

Under general supervision, performs a variety of skilled journey-level duties in the installation, maintenance and repair of large kitchen facility equipment and appliances, including refrigeration systems, freezers, electrical systems, steam boilers, natural gas appliances, plumbing, electro-mechanical food service equipment and plant facilities; and performs related duties as assigned.

**DISTINGUISHING CHARACTERISTICS**

Food Production Equipment Technician is a full journey-level class responsible for the installation, maintenance and repair of a wide variety of electrical, mechanical and natural gas appliances and equipment located in the District's main kitchen facility and site kitchens. Assignments encompass a variety of tasks, seldom require detailed instructions, and require sound judgment and initiative.

**ESSENTIAL DUTIES AND RESPONSIBILITIES**

The duties listed below are intended only as illustrations of the various types of work that may be performed. The omission of specific statements of duties does not exclude them from the position if the work is similar, related or a logical assignment to this class.

1. Repairs, installs, services and maintains a variety of large kitchen facility equipment and appliances including freezers, refrigerators, ice machines, dishwashers, ovens, microwaves, convection ovens, steamers, steam kettles, serving tables, hot plates, heating cabinets, rethermalization units, slicers, mixers, graters, food choppers, can openers and special powered lift tools; conducts regular preventive maintenance inspections on kitchen equipment, steam and water boilers and commercial 100-gallon kitchen water heaters and pumps.
2. Maintains, services and repairs the steam boiler system, including steam boilers, 200 gallon kettles, cart washing machine and supporting piping and control systems.
3. Maintains, troubleshoots and repairs the cook-chill system, including mechanical and electrical problems and failures due to high volume of production.
4. Diagnoses equipment problems using gauges and electric test meters and probes; operates vacuum pumps and a variety of power and hand tools used in the refrigeration, electrical and plumbing trades; replaces or repairs compressors, thermostats, timers, pumps, motors, sensors, controls and control panels.
5. Maintains main kitchen plant and facilities; directs scheduled maintenance of vehicles used by Nutrition Services staff; prepares records of work orders; orders or purchases parts according to established procedures; estimates time and material costs of repairs; requests assistance from other skilled maintenance personnel as necessary.
6. Observes relevant codes and EPA regulations in maintaining and repairing refrigeration equipment.

## **OTHER DUTIES**

1. Operates a vehicle to travel to various District sites.
2. Provides work direction to maintenance personnel as assigned.

## **QUALIFICATIONS**

### **Knowledge of:**

1. Materials, equipment and methods used in the maintenance and repair of a variety of large kitchen production equipment including freezers, refrigerators, ovens, dishwashers, kettles, water heaters and water shower boilers.
2. Electrical, refrigeration and plumbing principles and systems.
3. State, county and city laws, regulations and ordinances related to the use of refrigeration, cafeteria equipment and high-pressure boilers.
4. Technical aspects of field of specialty.

### **Ability to:**

1. Perform skilled repair and maintenance work on a variety of large kitchen equipment and steam boilers.
2. Perform stainless steel MIG welding.
3. Use appropriate tools and equipment skillfully.
4. Understand and follow oral and written directions.
5. Read and write English at a level required for successful job performance.
6. Work from sketches and diagrams.
7. Maintain routine records related to work performed.
8. Order parts and supplies according to established guidelines.
9. Observe health and safety regulations.
10. Work cooperatively with others.
11. Work independently with little direction.

### **Education, Training and Experience:**

Graduation from high school or G.E.D. equivalent; and two years of journey-level experience in cafeteria equipment repair involving refrigeration, electrical, plumbing and mechanical repair.

### **Licenses; Certificates; Special Requirements:**

A valid California Class C driver's license, a good driving record and the ability to maintain insurability under the District's vehicle insurance policy.

Current EPA Class II refrigerant license.

Upon acceptance of the District's offer of employment, new hires may be required to complete a baseline physical examination prior to the first day of employment.

## **PHYSICAL AND MENTAL DEMANDS**

The physical and mental demands described here are representative of those that must be met by an employee to successfully perform the essential functions of this class. Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions.

### **Physical Demands**

While performing the duties of this job, the employee is frequently required to use hands to finger, handle, feel or operate objects, tools or controls; and reach with hands and arms. The employee is occasionally required to climb or balance, stoop, kneel, crouch or crawl, walk, sit and talk or hear. The employee must frequently lift and/or move up to 50 pounds and occasionally over 100 pounds, with assistance.

Specific vision abilities required by this job include close vision, color vision and the ability to adjust focus.

### **Mental Demands**

While performing the duties of this class, employees are regularly required to use written and oral communication skills; read and interpret data, information and documents; analyze and solve basic problems; use simple math and mathematical reasoning; observe and interpret situations; learn and apply new information or new skills; work under deadlines with interruptions; and interact with District management, staff and others encountered in the course of work.

## **WORK ENVIRONMENT**

The work environment characteristics described here are representative of those an employee encounters while performing the essential functions of this class. Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions.

An employee works in a large kitchen facility, and the noise level can occasionally be loud. The employee is exposed to wet and humid conditions, extreme heat and cold, airborne particles and fumes, toxic or caustic chemicals and the risk of electrical shock. The employee works around moving mechanical parts, may be required to climb ladder and walks on surfaces that may be slippery.

Board Approval 2/15/2007

Effective 7/1/2007