Job Title: Kitchen Equipment Preventative Maintenance

Apprentice

Wage/Hour Status: Hourly

Rports to: Crew Leader **Pay Grade:** 403

Dept/School: Food and Nutrition Services **Date Revised:** August 31, 2023

Primary Purpose

Perform maintenance on commercial kitchen hood systems, kitchen and refrigeration equipment, kitchen floors and ceiling tiles/light bulbs.

Qualifications

Education/Certification

High School Diploma/GED or higher education from an accredited institution of higher education Valid Driver's License

Special Knowledge/Skills

- Knowledge of basic routine maintenance of kitchen hood systems, kitchen equipment, refrigeration units.
- Ability to follow verbal and written instructions.
- Ability to operate hand and power tools.
- Ability to work independently
- Strong communication and interpersonal skills.
- Mechanically inclined
- Ability to handle different heights and use of ladder to do roof work

Experience

Three (3) months experience working with commercial kitchen equipment

Major Responsibilities and Duties

- 1. Follow established safety procedures and techniques to perform job duties, including lifting and climbing.
- 2. Correct unsafe conditions in wash area.
- 3. Power washing of kitchen exhaust systems including duct work.
- 4. The set up and take down of the job sites and equipment includes wiping down stainless-steel hoods, setting up wet/dry vacuums, high pressure hoses, pre-sprayers, ladders, hanging plastic sheeting etc.
- 5. Independent completion of work projects with high quality without supervision.
- 6. Use of pressure washer equipment. Able to repair things related to a pressure washer, pumps, hoses
- 7. Clean condenser and evaporative coils in refrigeration systems to include motor and fan blades.
- 8. Perform preventive maintenance to kitchen equipment to include ovens, steamers, dishwashers, stoves, and ice machines.
- 9. Power wash kitchen floors.
- 10. Replace kitchen light bulbs as needed.
- 11. Maintain, clean, and install kitchen-ceiling tiles.
- 12. Assist with removal, transporting, and transferring food items and kitchen equipment between campuses.
- 13. Perform other duties as assigned by supervisor.

Supervisory Responsibilities

None

Physical and Mental Job Requirements

Mental Demands/Physical Demands/Environmental Factors

Maintain emotional control under stress. Occasional standing, walking, pushing, and pulling; moderate lifting and carrying. Some stooping, bending, and kneeling; limited exposure to extreme hot and cold temperatures. Able to lift 50+ pounds. Frequently required to walk, climb, stoop, kneel, crouch and crawl.

Terms of Employment

Date:

238 days, hourly rate to be established by Board of Trustees.

Must be able to work evenings, typical hours range from 12:00 pm to 8:30 pm, occasional weekends. During summer break, schedule subject to change.

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Amended: 08-31-23