

FOOD SERVICE CRAFTSMAN II

GENERAL RESPONSIBILITIES

Perform intermediate skilled work in the maintenance, repair, and installation of food service and related equipment in school buildings. Supervision may be exercised over less skilled craftsman.

ESSENTIAL TASKS

(These are intended only as illustrations of the various types of work performed. The omission of specific duties does not exclude them from the position if the work is similar, related, or a logical assignment to the position.)

- Manage the maintenance requirements of assigned schools/facilities in a geographic zone through work orders, preventative maintenance requirements, emergency calls, etc.
- Organize work load, estimate time and materials, design projects and prepare materials to perform task.
- Determine job requirements by reading and interpreting blueprints, plans, specifications and drawings.
- Train and evaluate the job performance of shop personnel.
- Coordinate work with other crews from various shops as required.
- Communicate and coordinate with school personnel.
- Operate a school vehicle and supervise accompanying personnel.
- Install and service various types of kitchen equipment including but not limited to: food processors, ovens, deep fryers, booster heater, heat lamps, garbage disposals, bakery equipment, grinders, grills, slicers, mixers, steamers, dishwashers, ranges, clothes washers and dryers.
- Troubleshoot electric and electronic control circuits.
- Troubleshoot and repair high voltage circuits up to 480 volts 3 phase.
- Inspect and troubleshoot kitchen fire suppression and ventilation systems.
- Repair or replace switches, electric motors, pumps and/or other defective components in commercial and residential food service equipment.
- Perform plumbing, flammable gas equipment and steam equipment repairs.
- Operate tools and equipment associated with this trade.
- Communicate with dispatch, other craftsman, supervisor and upper management via two-way communication.
- Estimate and procure materials, supplies and equipment from vendors.
- Maintain accurate work order records and parts inventory, as well as inventory of used repair parts for obsolete equipment.
- Evaluate equipment and initiate the Inventory Control Form.
- Recycle equipment between schools to extend duration of equipment.
- Perform related work as required.

KNOWLEDGE, SKILLS AND ABILITIES

General knowledge of the common practices, tools, terminology and safety precautions of the food service industry and electrical, electronic and flammable gas systems; able to work from sketches, drawings, plans or specifications; ability to follow oral and written instructions; ability to estimate needed materials and time required for various jobs; ability to establish and maintain effective working relationships with associates.

EDUCATION AND EXPERIENCE

High school graduate/GED or completion of a vocational course. Minimum of five years experience in the trade. Refrigeration position requires CFC Certification.
A comparable amount of training and experience may be substituted for the minimum qualifications

PHYSICAL REQUIREMENTS

Significant standing, walking, moving, climbing, carrying, bending, kneeling, crawling, reaching, handling, pushing, and pulling. Ability to lift 70 lbs.
Reasonable accommodations may be made to enable individuals with disabilities to perform the essential tasks.

SPECIAL REQUIREMENTS

Possession of a valid driver's license.

FLSA status: Non-exempt	Description: Rev. 7/08
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