

Hernando County School Board Florida

FLSA: Non-Exempt, Union

FOOD SERVICE TECHNICIAN ~~III~~

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Required Qualifications:

- High school diploma or General Education Diploma (GED)
- Training and experience equivalent to three (3) years of combined commercial electrical and plumbing installation or repair
- Must have a minimum of ten (10) hours of approved Hernando County training (or within the first 30-days of employment).
- Valid Florida driver's license
- Possess a certification to service and repair liquid propane gas equipment or ability to be certified with use of diagnostic tools and equipment (meters)
- Knowledge and application of all types of 3 phase electrical systems
- Ability to read electrical schematics and blueprints
- ~~Ability to perform all phases of plumbing installation and repairs~~
- Thorough knowledge of operation and repair of commercial kitchen equipment including but not limited to:
 - Steam cookers/kettles
 - Convection ovens
 - Mixers
 - Dishwashers
 - Garbage disposals disposers
 - ~~Motors~~
 - ~~Water heaters~~
 - Heated cabinets
 - Reach In Refrigerator
 - Cold Wells
 - Refrigerated Pass- Through's
 - Milk Coolers
- ~~Ability to keep accurate records of work orders, material and time spent performing the various maintenance and repair of equipment~~
- ~~Ability to work without supervision and make decisions on repair or replacement of equipment~~
- ~~Ability to oversee and recommend purchase and installation of equipment in new construction or remodels~~
- ~~Must meet qualifications and have experience in all aspects of the Food Service Technician I and Food Service Technician II levels.~~
- Skill in the use of tools and equipment necessary to perform repair and maintenance on refrigeration systems, energy, related equipment and machinery.
- Ability to lift and/or move heavy objects.
- Ability to climb and handle extension ladders.

Food and Nutrition Services Technician

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Performance Responsibilities

- Maintain, install and repair ~~of~~ commercial kitchen equipment including by not limited to:
 - Steam cookers/kettles
 - Convection ovens
 - Mixer
 - ⇌ Garbage ~~disposers~~ disposals

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Food and Nutrition Services Technician

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- ~~Motors~~
- ~~Water Heaters~~
- ~~Heated cabinets~~
- ~~Cold Wells~~
- ~~Refrigerated Pass-Through's~~
- ~~Milk Coolers~~

- Maintain and repair equipment associated with kitchen ~~equipment~~equipment.
- Develop a preventative maintenance program for all kitchen ~~equipment~~equipment.
- Oversee crew members working with associated ~~equipment~~equipment.
- Perform trouble shooting of malfunctioning or inoperative equipment; diagnose problems and complete repairs as necessary.
- Perform repairs, maintenance, and scheduled preventative maintenance on assigned equipment and systems such as compressors, refrigeration systems, evaporation condensers, ovens including, but not limited to Rationale, Blodgett, Cleveland.
- Keep accurate, detailed records of work orders, materials, and time spent performing various maintenance and equipment repair.
- Work without supervision and make decisions on repair or replacement of equipment.
- Oversee and recommend purchase and installation of equipment in new construction or remodel projects.
- Perform other duties as assigned by the Director of Facilities, Food and Nutrition Services Program Manager (Finance/Operations) and/or designee the Director of Food and Nutrition Services, the Assistant Director of Food and Nutrition Services, and/or designee.

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Physical Demands:

Exerting up to 100 pounds of force occasionally and/or up to 50 pounds of force frequently, and/or up to 20 pounds of force regularly or as needed to move objects

Reports to:

Reports directly to the ~~Food and Nutrition Services Program Manager (Finance/Operations)~~ Food and Nutrition Services Operations Manager with input from the Director of Food and Nutrition ~~Facilities Operations~~ and/or designee

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Evaluation:

Annual evaluation done by ~~the Food and Nutrition Services Finance/Operations Program Manager~~ Food and Nutrition Services Operations Manager with input from the Director of Food and Nutrition and ~~Director of Facilities Operations~~ and/or designee

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Terms of Employment:

12-month employment

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Food and Nutrition Services Technician

Salary:

Salary based upon approved salary schedule – Non-instructional Level Y

Job Code:

81040

Board Approved: 07/29/08

Revised: 01/20/09, 03/03/09, 05/17/11, 06/10/14, 08/08/17

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