

## **RIVERSIDE UNIFIED SCHOOL DISTRICT**

### **CLASS TITLE: FOOD PRODUCTION EQUIPMENT TECHNICIAN (RANGE 27)**

#### **BASIC FUNCTION:**

Under the direction of the Food Distribution Supervisor, perform skilled work in the installation, repair and maintenance of commercial food production, handling, storage and related equipment and appliances; troubleshoot and make routine repairs to Central Kitchen systems and equipment and other department site cafeteria equipment.

#### **REPRESENTATIVE DUTIES:**

Troubleshoot, repair, maintain and service various types of commercial large quantity food handling, preparation, packaging, storage equipment and related plumbing, electrical, electronic, heating and refrigeration systems; inspect and test equipment and systems to assure proper functioning. *E*

Install, replace and repair valves, fans, motors, gaskets, filters, belts, fuses, controls, thermostats, switches, gauges, tubing, wiring, pipes, compressors and control panels. *E*

Prepare reports to steam pressure vessels, boilers and chillers. *E*

Utilize a variety of power equipment, test equipment and hand tools in the performance of assigned tasks; implement an approved program of preventive maintenance. *E*

Repair and service conveyor systems.

Drive to school sites to inspect, diagnose and make repairs to appliances, refrigeration units, freezing units and related equipment as assigned.

Estimate time and material costs to complete assigned tasks; requisition, order and store parts and materials.

Communicate with and monitor the work of vendors performing service contract and warranty work.

Maintain records of material, time and history of equipment service and repair.

Direct the work of an assistant as assigned.

Perform varied repairs of a routine nature involving the Nutrition Center facility.

Perform related duties as assigned.



**KNOWLEDGE AND ABILITIES:****KNOWLEDGE OF:**

Proper procedures, methods and tools used in pipe fitting, electrical work, electronic controls, plumbing, heating, refrigeration, hydraulics and pneumatics as it related to the maintenance and repair of varied commercial food production equipment and ancillary systems.

Applicable Federal, State and local codes, regulations and procedures.

Safe work practices.

**ABILITY TO:**

Perform skilled work in the maintenance and repair of a wide range of food handling, preparation and storage equipment and ancillary equipment and systems.

Analyze, interpret and apply complex and technical manuals, schematic diagrams, blueprints, plans, specifications and instructions.

Troubleshoot, plan and lay out work.

Maintain accurate records.

Operate a computer terminal and utilize word processing, spread sheet and specialized software.

Analyze situations accurately and adopt an effective course of action.

Understand and follow oral and written instructions.

Establish and maintain cooperative and effective working relationships with others.

**EDUCATION AND EXPERIENCE:**

Any combination equivalent to: two years of journey-level experience in troubleshooting, repair and maintenance of large quantity commercial food production and related equipment and systems, including mechanical, electronic, electrical, plumbing, heating, refrigeration and steam system repairs.

**LICENSES AND OTHER REQUIREMENTS:**

Valid California driver's license.

**WORKING CONDITIONS:****ENVIRONMENT:**

Indoor environment.

Driving a vehicle to conduct work.

**PHYSICAL ABILITIES:**

Kneeling.

Lifting heavy objects.

Climbing ladders and work from heights.

Dexterity of hands and fingers to operate specialized hand and power tools.

Reaching overhead, above the shoulders and horizontally.

Standing and walking for extended periods of time.

Bending at the waist.