Angleton ISD

JOB TITLE: Child Nutrition Maintenance Technician

Reports to: Director of Child Nutrition

Dept./School: Child Nutrition

Wage/ Days: Aux-7/ 240 days

Primary Purpose:

Under general supervision, maintain, repair, and install kitchen equipment and corresponding parts throughout the district food service facilities. Maintain and provide for the safe condition and operation of all kitchen equipment and storage systems (freezer, cooler) in district facilities.

Qualifications:

Education/Certification:
High school diploma or GED
Clear and valid Texas driver's license
EPA Universal Certification
Preferred - State of Texas Air Conditioning and Refrigeration Contractor License

Special Knowledge/Skills:
Knowledge of kitchen equipment and storage system repairs, maintenance, and installation techniques
Ability to read and interpret blueprints, diagrams, schematics, and written reference material
Ability to diagnose and resolve problems

Experience:
5 years of experience in related field
Chilled water system experience
Water source heat pump experience

Major Responsibilities and Duties:

1. Diagnose and repair malfunctions in various types of refrigeration/freezer systems and kitchen equipment. Repair, replace, or calibrate controls including thermostats and switches.

2. Maintain preventive maintenance schedules and procedures for all refrigeration/freezer equipment and kitchen equipment, including changing of filters and cleaning condensers and coils. Perform duct cleaning and air quality testing as needed.

3. Receive and complete work orders. Select materials and hardware, make time and materials cost estimates, and maintain accurate records on material and labor used.

4. Inspect jobs upon completion and ensure areas are clean.

5. Maintain inventory of district-owned tools, equipment, and materials including maintaining coolant dispensing records to meet federal requirements.

6. Respond to emergency calls as needed.

7. Demonstrate willingness to work with other school staff as needed and as appropriate until all tasks are completed.

8. Perform preventive maintenance on tools and equipment and ensure that equipment is in safe operating condition.

9. Safely load, transfer, and unload food, beverages, and service supplies across campus facilities to meet operational needs, adhering strictly to food safety guidelines and inventory controls during transit.

10. Follow established safety procedures and techniques to perform job duties including lifting and climbing. Operate tools and equipment according to established safety procedures.

11. Correct unsafe conditions in work area and promptly report any conditions that are not immediately correctable to supervisor.

12. Perform other tasks and responsibilities as assigned by appropriate supervisor.

Supervisory Responsibilities:

None.

Mental Demands/Physical Demands/Environmental Factors:

Tools/Equipment Used: Electrical measuring and testing equipment; welding equipment; hand tools; power tools; hoist; light truck or van

Posture: Frequent standing, kneeling/squatting, bending/stooping, pushing/pulling, and twisting; work in tiring and uncomfortable positions

Motion: Frequent walking, climbing stairs/ladders/scaffolding, grasping/squeezing, wrist flexion/extension, and overhead reaching; frequent driving

Lifting: Heavy lifting and carrying (45 pounds and over) on a daily basis

Environment: Work outside and inside, on slippery or uneven walking surfaces; may work on rooftops; frequent exposure to extreme hot and cold temperatures, dust, toxic chemicals and materials, noise, vibration, and electrical hazards; work around machinery with moving parts; may work in tight or enclosed spaces; may work alone; may work irregular and prolonged hours; frequent district wide travel

Mental Demands: Maintain emotional control under stress

This document describes the general purpose and responsibilities assigned to this job and is not an exhaustive list of all responsibilities and duties that may be assigned or skills that may be required.

Reviewed by _____ Date _____

Received by _____ Date _____