# International Leadership of Texas

The mission of ILTexas is to prepare students for exceptional leadership roles in the international community by emphasizing servant leadership, mastering the English, Spanish, and Chinese languages, and strengthening the mind, body and character.

**Job Title:** Food Services Technication
**Reports to:** Ex. Director of Food Services
**Dept./School:** Food Services
**Exemption Status/Test:** Exempt
**Date Revised:** 04/2026
**Days:** 219 (71K -71k Pay range)

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## PRIMARY PURPOSE:

Under the supervision of the Executive Director of Food Services, ensures the safe operation, sanitation and repair of kitchen equipment and other equipment repairs as needed and directed. Perform preventative maintenance, responsible for troubleshooting and repairing equipment, such as ovens, refrigerators, and dishwashers, or all other equipment as needed or directed. All other duties as assigned.

## EDUCATION/CERTIFICATION:

High school diploma or GED required
Valid Unrestricted Driver's License Throughout the Duration of Employment
HVAC/Refrigeration License
EPA Certification
Electrician and Plumbing certification preferred

## EXPERIENCE:

2+ years or related field
Previous experience in food service maintenance, industrial maintenance, or similar mechanical repair roles preferred.

## SPECIAL KNOWLEDGE/SKILLS:

Ability to work independently and exercise good judgement with limited supervision in successfully performing duties.
Knowledge of and understanding how to comply with all local, state, and federal food safety regulations.
Strong mechanical aptitude, troubleshooting abilities, and knowledge of kitchen equipment.
Capability to lift heavy equipment (often up to 50–75 lbs), climb ladders, and work in confined or high-temperature spaces.
Ability to communicate effectively and understand oral and written communication.

## Major Responsibilities and Duties:

1. Installation & Setup: Installing and connecting new commercial equipment like ovens, steamers, walk-in freezers, dishwashers, coolers and walk-in coolers. This often involves connecting gas lines, water pipes, and electrical wiring according to local codes.
2. Preventative Maintenance: Performing routine inspections and servicing (cleaning, lubricating, and adjusting parts) to extend equipment life and prevent costly breakdowns.
3. Diagnostics & Troubleshooting: Using technical manuals, schematics, and specialized tools to identify the root cause of mechanical or electrical malfunctions.
4. Corrective Repairs: Replacing faulty components such as thermostats, heating elements, circuit boards, igniters, motors, and heating elements.
5. Safety & Compliance: Ensuring all equipment meets federal and state safety and sanitation regulations. This includes properly managing and recycling refrigerants in compliance with EPA standards.
6. Inventory Control: Maintaining a stocked service vehicle with essential tools and common replacement parts.
7. All other duties as assigned.

## Supervisory Responsibilities:

None

## Mental Demands/Physical Demands/Environmental Factors:

**Tools/Equipment Used:** Specialized tools needed for equipment repairs, hand tools, diagnostic tools and refrigeration tools etc. along with charter wide vehicle
**Posture:** Work in cramped areas behind or under large appliances, or on ladders and rooftops, frequent standing, kneeling/squatting, bending/stooping, pushing/pulling, and twisting; may work in tiring and uncomfortable positions
**Motion:** Constant standing, walking, bending, stooping, and kneeling.
**Lifting:** Regular moderate lifting and carrying (50-75 pounds); occasional heavy lifting
**Environment:** Work between high-heat environments (near ovens, boilers, and ranges) and extreme cold (inside walk-in freezers or refrigeration units); frequent charter 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.*

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Reviewed by _____ Date _____

Received by _____ Date _____