

**Hernando County School Board  
Florida**

FLSA: Non-Exempt, Union

<b>FOOD SERVICE TECHNICIAN</b>
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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
- Thorough knowledge of operation and repair of commercial kitchen equipment including but not limited to:
  - Steam cookers/kettles
  - Convection ovens
  - Mixers
  - Dishwashers
  - Garbage disposals
  - Heated cabinets
  - Reach In Refrigerator
  - Cold Wells
  - Refrigerated Pass- Through's
  - Milk Coolers
- 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.

**Performance Responsibilities**

- Maintain, install and repair commercial kitchen equipment including by not limited to:
  - Steam cookers/kettles
  - Convection ovens
  - Mixer
  - Garbage disposals
  - Cold Wells
  - Refrigerated Pass-Through's
  - Milk Coolers

- Maintain and repair equipment associated with kitchen equipment.
- Develop a preventative maintenance program for all kitchen equipment.
- Oversee crew members working with associated 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 Food and Nutrition Services, the Assistant Director of Food and Nutrition Services, and/or designee.

**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 Operations Manager with input from the Director of Food and Nutrition and/or designee.

**Evaluation:**

Annual evaluation done by the Food and Nutrition Services Operations Manager with input from the Director of Food and Nutrition and/or designee.

**Terms of Employment:**

12-month employment

**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, 06/03/25