

**GRANITE SCHOOL DISTRICT
Classified Employee Job Description**

Title Maintenance Journeyman, School Foods

Supervisor's Title Foods, General Maintenance Lead

Date Prepared 3/97 **Date Reviewed** 6/99 **Date Reviewed** _____

Employee/Incumbent Review **Immediate Supervisor Review** **GCEA Review**

Dept Aprvl _____ **HRM Aprvl** _____ **Superintendent Aprvl** _____

Location _____ **Lane** _____

Implementation Date _____ **ADA Review** _____

Job Summary

Installs, services and repairs refrigeration equipment, food processing equipment, and performs minor maintenance at the school cafeterias and central kitchen.

Essential Functions

Services, repairs, checks, and maintains equipment (i.e., refrigeration machines, boilers and related equipment, and small and large food process equipment). Repairs and maintains machinery, etc. (ie., stoves, ovens, dishwashers, serving trays, utensils, ventilating and heating plant, food mixers, conveyer belts, etc.). With proper approval and clearance from the purchasing department, arranges for the purchase of materials and supplies for equipment repair. Supervises apprentices and others.

Non-Essential Functions

Occasional other duties as assigned (within skill level).

Required Knowledge, Skill and Ability

Must have basic skill in welding, brazing, plumbing, heating, equipment, electrical, driving, carpentry, record keeping, refrigeration, and purchasing. Must be able to use hand and power tools such as machine tools and equipment, small power tools, pipe, wire, ladders and scaffolds, large power tools, welding or cutting tools, hand trucks and building materials. Must work in compliance with ServeSafe food safety requirements. Must have supervisory skill with ability to plan, assign and evaluate work. Considerable skill and ability is required to handle emergencies and solve everyday problems. Needs to have Federal certification for refrigeration maintenance.

Minimum Entrance Requirements for Training

High school diploma or equivalent. Must have completed two years of formal training in HVAC or equivalent as specified in district approved apprentice program.

Minimum Entrance Requirements for Prior Experience

Must have completed the equivalent of four years of closely monitored work experience as specified in the approved district apprentice program with demonstrated competence.

Note: The Administration reserves the right to require specific training for this position. However, depending upon the type and quality of prior experience, some exchanges can be made between training and experience.

Decision Making Authority

Makes repair/parts replacement decisions. Recommends equipment replacement and purchase of new equipment. Determines whether to repair with district personnel and equipment or to out source the job. Makes decisions in the absence of the manager. Coordinates with purchasing for planning and replacement of equipment. Being sensitive to and aware of safety considerations is paramount. While the major potential hazard is with electricity, other hazards may include natural gas, pressure steam, meat slicing and processing machines, and slippery work areas, etc.

Interaction with Others (Non-Supervisory)

Interacts with maintenance department and purchasing, central kitchen staff, inspectors, and vendors.

Supervision

Supervises apprentice. In the summer, supervises two, three man teams who perform repairs of kitchen equipment.

Working Environment

Working conditions are generally safe. Works in crawl spaces and in other cramped environments. Considerable mental pressure from problem solving and meeting deadlines. Travels among schools in all types of weather conditions.

Physical Demand Characteristics

Moderate physical effort is required. Moves 30 to 50 pounds regularly. No lifting over 100 pounds.