

MAINTENANCE TECHNICIAN V - HVAC/ NUTRITION SERVICES

DEFINITION:

Under the supervision of the assigned supervisor , performs a variety of skilled and semi -skilled tasks involving the maintenance, repair and installation of Nutrition Services and heating, ventilation, air conditioning (HVAC) and refrigeration systems for designated District schools, buildings and facilities.

DISTINGUISHING CHARACTERISTICS:

The Maintenance Technician V has a higher degree of journey level skills than entry level positions in the series and incumbents have five years of journey -level experience. The Maintenance Technician III - classification is an entry -level position in the Maintenance Technician series. Incumbents work independently and perform a variety of duties. Incumbents have at least two Technician VI classification serves as the senior

may serve as the backup Foreman and typically have six years of journey and/or have completed an approved apprenticeship program in a specific

ESSENTIAL DUTIES AND RESPONSIBILITIES include the following.

- Installs, services, maintains, troubleshoots and repairs heating and refrigeration systems and equipment; diagnoses, bends and joins
- Services and maintains ovens, gas valves, pilot lights, thermocouples, units on food carts, fans and electrical cords.
- Installs and relocates Nutrition Services equipment and appliances.
- Services and maintains dishwashers, water heaters, steam kettles.
- Adjusts, repairs and replaces ducting and air conditioning systems as needed; services heating systems according to established standards; vents; inspects, maintains, operates and repairs pneumatic and hydraulic systems.
- Operates and maintains specialized equipment including pumps, compressors, and a variety of hand and power tools; drives a vehicle to conduct
- Plans, organizes and lays out assigned tasks; interprets HVAC drawings, sketches and specifications; works from verbal and written instructions.
- May lead the work of others, requisition and is responsible for user maintenance of equipment.

- Responds to or coordinates responses to service calls.

QUALIFICATIONS GUIDE

Knowledge of:

- Electrical methods, principles and practices related to buildings; knowledge of kitchen appliance repair, electric motors, pumps, compressors, electrical, refrigeration, heating and plumbing systems.
- Methods, materials, tools and equipment used in the maintenance and repair of Nutrition Services/HVAC equipment.
- Safety procedures and practices relating to work in and around Nutrition Services areas.
- Methods, materials and equipment common to the HVAC trade.
- Organizational ventilation, heating and air conditioning systems.
- Health and safety regulations.
- Operation and maintenance of tools, equipment and machinery used in HVAC & R maintenance and repair.
- Building codes related to HVAC and Nutrition Services.

PHYSICAL DEMANDS:

The physical demands described here are representative of those that must be met by an employee to successfully perform the essential functions of this job. Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions.

- Dexterity of hands and fingers to operate specialized equipment and tools.
- Hearing and speaking to exchange information.
- Seeing to read and perform HVAC & R functions.
- Regularly lift and/or move up to 50 pounds; lifting, carrying, pushing or pulling heavy objects up to 100 pounds with assistance.
- Reaching overhead, above the shoulders and horizontally.
- Heavy physical labor.
- Bending at the waist, kneeling or crouching.
- Climbing ladders and working from heights.
- Standing for extended periods of time.

WORK ENVIRONMENT:

Indoor/Outdoor/Maintenance shop environment. The work environment characteristics described here are representative of those an employee encounters while performing the essential functions.