

SACRAMENTO CITY UNIFIED SCHOOL DISTRICT
Position Description

TITLE:	Supervisor, Industrial Food Production Equipment Contractor	CLASSIFICATION:	Classified Represented Supervisor (TCS)
SERIES:	Supervisor IV	FLSA:	Non-Exempt
JOB CLASS CODE:	9853	WORK YEAR:	12 Months
DEPARTMENT:			

Install gas valves, electric fans, thermocouples, pilot lights and door springs. **E**

Observe and test functions and components on a variety of Central Kitchen and cafeteria equipment to determine the need for replacement or repair; repair or replace defective parts using various tools including soldering, brazing, welding, use of measuring instruments, gauges, vacuum pumps, calibration equipment, hand and power tools. **E**

Estimate, order, pick up, deliver and install materials, parts, and supplies needed to maintain all Central Kitchen and standard cafeteria foodservice equipment in good working condition. **E**

Drive a district vehicle to conduct work; lift, carry and move heavy objects. **E**

Dismantle malfunctioning systems and test components, using electrical, mechanical, and pneumatic testing equipment. **E**

Repair or replace motors, relays, switches, starters, wiring, thermostats, thermocouples, valves, and other functional components in hot and cold cafeteria equipment. **E**

Perform minor plumbing repairs on refrigeration equipment including drain lines, case drain lines, cooling towers and watercooled condensers. **E**

Ensure all food production and cafeteria equipment is operating in compliance with regulatory requirements. **E**

Assemble a variety of food service equipment including racks, carts, salad bars, and tables. **E**

Monitor and maintain programmable intelligent technology including control alarm systems, Ke2 remote monitoring devices, digital control sensors, programmable energy management systems, and troubleshoot equipment based on specialized technical alerts. **E**

Assist in the installation of new equipment. **E**

Perform related duties as assigned. **E**

TRAINING, EDUCATION, AND EXPERIENCE

KNOWLEDGE AND ABILITIES:

KNOWLEDGE OF:

- x Proper lifting techniques.
- x High voltages and safety precautions.
- x Electrical and plumbing components.
- x Hazardous refrigerant substances.
- x Mechanical aptitude.
- x Principals of defrosting, reverse cycle refrigeration, absorption refrigeration, centrifugal compressors, liquid chilling, and air movement.
- x Electrical, plumbing, steam, gas, electric and refrigeration methods.
- x Proper and safe operation of the boiler and procedures for placing the boiler in service after boiler shut down by operation of the safety control.
- x Current technology principles and practices related to commercial and industrial kitchens
- x Refrigeration industry codes, standards, and practices.
- x Food safety standards and temperature requirements.
- x Controls and electric (high and low voltage) requirements.
- x Math and basic computer skills.
- x Methods, materials, tools, and equipment used in servicing various types of electric/gas cooking and holding equipment and refrigeration.
- x Electrical and plumbing codes.
- x Safety standards and OSHA codes.
- x Section 608 of the federal Clean Air Act and related EPA regulations.
- x Safe working methods and procedures.
- x Proper use of refrigerant recovery equipment and safe disposal of refrigerant containers.
- x Technical aspects of the field of specialty.

ABILITY TO:

- x Read and interpret blueprints, wiring diagrams, electronic schematic drawings and manufacturer's instructions, and specifications.
- x Analyze and troubleshoot electrical, mechanical, and plumbing repairs, using appropriate diagnostic equipment.
- x Keep current with industry changes in replacement refrigerants and EPA regulations
- x Use hand tools, power tools, and welding equipment.
- x Troubleshoot mechanical failures.
- x Diagnose malfunctions and determine repair needs.
- x Problem-solving

WORKING CONDITIONS:

SAMPLE ENVIRONMENT:

Indoor and outdoor work environment; drive a vehicle to conduct work; subject to fumes and noise from refrigeration equipment; subject to inclement weather or other adverse conditions such as tight spaces, hot and cold areas, and confined and dusty areas.

SAMPLE PHYSICAL ABILITIES:

Dexterity of hands and fingers to operate a variety of trade tools and or stand for extended periods of time; lift and or carry up to 50 lbs. push or pull up to 90 lbs. bend, twist, kneel, crawl, crouch and stoop; reach overhead, above and below the shoulders and horizontally; ladders and work from heights.

SAMPLE HAZARDS:

Working on ladders and scissor lifts; on roofs and energized circuitry; air gas exposure to heat and cold, welding flame

HEALTH BENUMd at t