



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 years general maintenance experience. The Maintenance Technician IV is an intermediate journey-level classification in the Maintenance Technician series. Incumbents have completed an approved apprenticeship program in a specific trade. Incumbents are expected to have four years of journey-level experience. The Maintenance Technician VI classification serves as the senior technician who can oversee special projects. Incumbents may serve as the backup Foreman and typically have six years of journey-level experience in a specific trade and/or have completed an approved apprenticeship program in a specific trade.

ESSENTIAL DUTIES AND RESPONSIBILITIES include the following. Other duties may be assigned.

- Installs, services, maintains, troubleshoots and repairs heating, ventilation, air conditioning and refrigeration systems and equipment; diagnoses malfunctions and determines repair needs; inspects and performs tests on systems and equipment to identify defective parts and assure proper functioning.
- Services and maintains refrigeration equipment to include walk-in freezers, refrigerators and coolers.
- Installs, adjusts, replaces and repairs various HVAC & R parts such as belts, services motors, controls, and refrigerant systems, valves, fans, motors, gaskets, filters, relays, thermostats, switches, gauges, tubing, pumps and pipes; cuts, bends and joins tubing and pipes.
- Services and maintains ovens, gas valves, pilot lights, thermocouples, heating and refrigerating units on food carts, fans and electrical cords.
- Installs and relocates Nutrition Services equipment and appliances.
- Services and maintains dishwashers, water heaters, steam kettles, cookers and mixers.
- Adjusts, repairs and replaces ducting and air conditioning systems; repairs leaks and replenish freon as needed; services heating systems according to established guidelines; lights pilots; cleans out vents; inspects, maintains, operates and repairs pneumatic and electrical thermostats and control systems.
- Operates and maintains specialized equipment including pumps, gauges, welding equipment, meters and a variety of hand and power tools; drives a vehicle to conduct work.
- Plans, organizes and lays out assigned tasks; interprets HVAC & R plans, diagrams, blue prints, sketches and specifications; works from verbal and written instructions and work orders.
- Estimates labor, material and equipment needed for assigned projects; monitors inventory levels of materials and equipment; orders, receives and maintains inventory of materials and equipment as needed.
- Performs preventative maintenance tasks on assigned equipment.
- Maintains various records related to work orders and assigned activities.
- Maintains shop and work areas in a safe, clean and orderly condition.
- May lead the work of others, requisition materials, keep records of time and materials and be responsible for user maintenance of equipment.
- When not otherwise engaged in support of Nutrition Services/HVAC, may assist in other maintenance work throughout the district involving heavy manual labor as well as performance in skilled and semi-skilled tasks.

- 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 the HVAC & R trade.
- Proper methods of storing equipment, materials and supplies.
- Technical aspects of the HVAC & R trade.
- Pneumatic and electrical control systems.
- Oral and written communication skills.
- Record-keeping techniques.
- Basic arithmetic

Ability to:

- Perform skilled work in the inspection, servicing, installation, maintenance and repair of heating, ventilation, air conditioning and refrigeration systems for designated schools, buildings and facilities.
- Troubleshoot and diagnose HVAC & R device, system and equipment malfunctions.
- Maintain, test, and troubleshoot electric motors, pumps, compressors, refrigeration, heater and plumbing systems.
- Utilize required hand and power tools.
- Work from blueprints, shop drawings, sketches, manuals and diagrams.
- Plan and lay out HVAC & R work.
- Operate and maintain tools, equipment and machinery used in the HVAC & R trade.
- Observe health and safety regulations and procedures.
- Replace defective parts and components as necessary.
- Communicate effectively both orally and in writing.
- Meet schedules and time lines.
- Understand and follow oral and written instructions.
- Work independently with little direction.
- Maintain various records related to work performed.
- Lift heavy objects.
- Estimate time and materials, maintain work records and reports.
- Understand and carry out oral and written instructions.
- Establish and maintain cooperative working relationships.
- Make arithmetic computations with speed and accuracy.

EDUCATION/EXPERIENCE:

Any combination equivalent to: graduation from high school supplemented by completion of an approved apprenticeship program in HVAC & R trade and five years journey-level experience in the maintenance and repair of Nutrition Services/HVAC & R systems and equipment.

LICENSES AND OTHER REQUIREMENTS:

- Valid California Class C driver's license.

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 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 of this job. Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions. The noise level in the work environment is usually loud. Hazards include:

- Working around and with machinery having moving parts.
- Exposure to high voltage and electrical shock.
- Working at heights.
- Seasonal heat and cold or adverse weather conditions.
- Exposure to fumes, dust, odors, oil/grease, gases.

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