# FAYETTE COUNTY PUBLIC SCHOOLS

# **Kitchen Technician Position Description**

The Fayette County Public School System does not discriminate on the basis of race, color, religion, sex, national origin, age or disability in any of its employment practices, educational programs, services or activities.

| WORK LOCATION:   | Facilities Services Department                 |
|------------------|--|
| REPORTS TO:      | Lead Kitchen Technician                        |
| SALARY SCHEDULE: | Classified Salary Schedule                     |
| PAY GRADE:       | 5080 (HS/GED)<br>5280 (Industry Certification) |

| FLSA STATUS:      | Non-Exempt   |
|-------------------|--|
| WORK CALENDAR:    | 240 Days<br>8 Hr/Day   |
| APPROVED (Board): | November 2004  |
| REVISED:          | September 2023;<br>September 2022; July<br>2018: February 2018 |

**SUMMARY:** Inspects and maintains the school system facilities kitchens and makes necessary repairs throughout the school system

#### **ESSENTIAL FUNCTIONS:**

| Demonstrate prompt and regular attendance   |           |
|---|-----------|
| Assume responsibility for the safe operable condition of equipment in the kitchen facilities owned or operable county | erated by |
| 3. Instruct cafeteria staff on proper operation of equipment  |           |
| 4. Recommend supplies and equipment for purchases; maintain the inventory of county-owned tools, equipment supplies   | ment and  |
| 5. Conduct preventative maintenance checks on kitchen equipment on a regular basis                                    |           |
| 6. Assist other technicians and sub-contractors as needed   |           |
| 7. Assist in estimating the costs of kitchen projects in terms of labor and materials                                 |           |
| 8. Complete and maintain all required paperwork; maintain accurate and complete records of all work orders            |           |
| 9. Maintain all tools related to the position   |           |

#### **REQUIRED QUALIFICATIONS:**

High school diploma or state approved high school equivalent Experience in refrigeration and/or maintenance of kitchen equipment Hold a valid Georgia Motor Vehicle Operator's License Excellent oral, written and interpersonal communication skills

10. Perform other duties as assigned and allowable by intended program

## PHYSICAL DEMANDS:

Routine physical activities that are required to fulfill job responsibilities. Ability to Exert up to 100 pounds of force occasionally, and/or up to 50 pounds frequently, and/or up to 20 pounds of force constantly to move objects. Frequent standing, walking, bending, lifting, stooping, kneeling, crouching and climbing ladders. Ability to extend hands and arms in any direction; push and pull objects; execute substantial movements/motions of the wrists, hands and/or fingers; use of all senses; travel from site to site within the county and tolerate a work environment which includes extreme temperatures. Vision, hearing and verbal communications are essential functions of this position.

### PREFERRED QUALIFICATIONS:

Proficient in the use of a variety of computer applications Hold an EPA Refrigerant License/Certificate

## REQUIRED DUTIES & RESPONSIBILITIES:

Employee must be able to satisfactorily perform each essential function of the position. When appropriate, reasonable accommodations will be provided to afford persons with disabilities an opportunity to perform the essential functions of the position. Employees are expected to attend all required meetings as approved by the supervisor. Employee will adhere to the Georgia Professional Standards Commission's Code of Ethics for Educators, all Fayette County Board of Education policies, administrative regulations, school system procedures, and all other applicable professional performance criteria. Maintenance of criminal history check is required for all employees.