

Food Service Mechanic (8201C) 76502
University of California, Berkeley

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Posted Feb. 26, 2025, set to expire Jun. 30, 2025

Job Title	Food Service Mechanic (8201C) 76502
Department	
Institution	University of California, Berkeley Berkeley, California
Date Posted	Feb. 26, 2025
Application Deadline	Open until filled
Position Start Date	Available immediately
Job Categories	Professional Staff
Academic Field(s)	Facilities/Maintenance/Transportation Dining Services
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Apply By Email	

Job Description

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About Berkeley

At the University of California, Berkeley, we are dedicated to fostering a community where everyone feels welcome and can thrive. Our culture of openness, freedom and belonging make it a special place for students, faculty and staff.

As a world-leading institution, Berkeley is known for its academic and research excellence, public mission, diverse student body, and commitment to equity and social justice. Since our founding in

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1868, we have driven innovation, creating global intellectual, economic and social value.

We are looking for applicants who reflect California's diversity and want to be part of an inclusive, equity-focused community that views education as a matter of social justice. Please consider whether your values align with our [Guiding Values and Principles](#), [Principles of Community](#), and [Strategic Plan](#).

At UC Berkeley, we believe that learning is a fundamental part of working, and provide space for [supportive colleague communities via numerous employee resource groups](#) (staff organizations). Our goal is for everyone on the Berkeley campus to feel supported and equipped to realize their full potential. We actively support this by providing all of our full-time staff employees with at least 80 hours (10 days) of paid time per year to engage in professional development activities. Find out more about how you can [grow your career](#) at UC Berkeley.

Departmental Overview

Residential and Student Service Programs (RSSP) is part of the Division of Student Affairs under the direction of the Associate Vice Chancellor of RSSP. RSSP provides student housing, residential life programs, self-operated dining services for undergraduate and graduate students and their families, and child care services for students, faculty, and staff; it also conducts a year-round conference business, operates eleven campus restaurants, and manages twenty six faculty apartments. The Central Maintenance, Design, and Minor Capital Projects units provide a comprehensive group of services to all units within RSSP. These services include performing or managing all building trades and related maintenance services, performing interior design services, space planning, renovation project planning and management services, major maintenance, minor capital planning and project management for RSSP.

Working as part of the skilled trades group and within the Stationary Engineer job scope, the incumbent provides primary building systems and equipment maintenance services for all RSSP facilities operations. The incumbent also, secondarily, performs dining and commercial food service equipment maintenance and repair services for RSSP dining facilities and Campus Restaurants.

Application Review Date

The First Review Date for this job is March 10, 2025

Responsibilities

Preventive Maintenance on Building Systems:

- Perform scheduled, systematic service and inspection on mechanical (HVAC) systems and their components, electrical systems and their components, plumbing systems and their components,

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kitchen refrigeration systems and their components, and door hardware. This includes, but is not limited to: replacement of filters, replacement and tensioning of belts, lubrication of bearings and other parts, adjustment and recalibration of door closers and locking/latching hardware, snaking/cabling of lateral waste lines, replacement of lighting ballasts and lamps/tubes, and inspection of all moving parts for signs of improper wear or functioning. Record the results of all inspections in computerized record systems.

Diagnose, repair and maintain:

- Plumbing components of food service equipment, including but not limited to, commercial walk-in refrigeration, reaching fridges and freezer units, commercial garbage disposals, pulpers, water pumps, commercial dish machines, drink stations, ice machines, pot washers and small sections of associated steam, drain, waste, water and gas lines.
- Electrical components of food service equipment including but not limited to commercial dish machines, drink stations, and commercial ice machines, pot washers, conveyor belts, walk-in refrigeration, reach-in fridges and freezer units, commercial ovens, warmers, toasters, grills, and fryers.
- Mechanical components of food service equipment including but not limited to, convection steamers, dish machines, drink and ice machines, pot washers, roto stacks, dish conveyor belts, garbage disposals, small kitchen appliances/devices, walk-in refrigeration, reach-in fridges and freezer units and Evaporator/Condenser fans.

Building Repairs:

- Respond to paper and/or electronic Work Orders in a prompt and professional manner for the repair of all building systems at a level appropriate for a generalist mechanic. These work orders may be generated by preventive maintenance inspections, by staff request, or by resident request. Repairs include, but are not limited to: diagnosis and repair of problems with HVAC equipment, plumbing fixtures, window and door hardware, lighting equipment, electrical devices (such as switches, receptacles, and dimmers) building structures, wall finishes, floor finishes, appliances, and furniture.
- Recognize and clear stoppages in sinks, commercial dish machines, pulpers, pot washers, floor drains, floor sinks and kitchen/dining drain lines.
- Diagnose and repair, high and low voltage electronic controls and their components.
- Perform soldering, silver soldering, brazing, and welding on units and equipment as needed.
- Perform work that involves oiling, cleaning, adjusting, overhauling and repairing motors,

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condensers, compressors, oil and vacuum pumps and similar equipment. Perform major overhaul and repair work that involves disassembly and inspection of parts, replacement of defective or work parts and reassembly of equipment.

- Perform maintenance procedures involving the use, recovery and recycling of freon-type refrigerants.
- Perform miscellaneous plumbing, electrical, and mechanical installations and repairs as needed.

Repair and replace:

- Plumbing system components, fixtures and equipment including but not limited to, faucets, sinks, water pumps, vacuum breakers, seals, steam traps, and small sections of steam, waste, grease waste, water and gas line.
- Electrical fixtures and equipment to include but not limited to: fuses, sockets, ballasts, switches, thermostats, equipment controls/PLCs, ignition modules, spark igniters, heating elements, relays, contactors, and new or repaired, AC/DC motors.
- Mechanical components of commercial food service equipment including but not limited to peg links, roller wheels, latches, locks, hinges, floats, bearings, gears and fans.

Project Work:

- Working as part of a team or independently, and under expert supervision, complete renovation, modification, and production projects. Tasks may include interior demolition, rough carpentry (framing), drywall, finish carpentry (including window and door installation), light electrical installation, light plumbing installation, light HVAC system modification, low-voltage controls system wiring and device installation, flooring installation, and tile installation.

Supplies & Equipment

- Determine proper types and quantities of parts, supplies, materials and tools needed to complete all assigned tasks and assignments.
- Repair and maintain all tools and equipment in the proper fashion including vehicles and carts, personally assigned tools, departmental tools and occasionally, tools and equipment belonging to other departments.
- Assist storekeeping staff with identifying and ordering correct parts for all kitchen equipment.

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Work Orders & Record Keeping

- Complete work orders and other assigned tasks in accordance with departmental guidelines.
- Complete preventive maintenance work as assigned by the supervisor or as scheduled according to the rotating preventive maintenance cycle.
- Prepare, maintain, and process all forms and paperwork in accordance with departmental guidelines, including work orders, follow-up work orders, parts requests, preventive maintenance forms, equipment logs, freon logs, vehicle logs and attendance and time-keeping sheets.

Required Qualifications

- Skill to perform preventive maintenance on mechanical (HVAC), plumbing, electrical and access control (lock/latch) systems.
- General knowledge of the theory and operation of major types of refrigeration equipment and of the materials, equipment and techniques used in the repair and maintenance of such equipment.
- Working knowledge necessary to diagnose, repair and maintain commercial foodservice equipment (i.e. dishwashers, ice machines ovens, fryers, garbage disposals, etc) utilizing a variety of test equipment and instruments. Working knowledge of plumbing maintenance and repair procedures including pipe and fixture repair and replacement.
- Working knowledge of 24/120/208/480 volt electrical systems, basic electrical theory & principles, auxiliary electrical components and automatic controls. Working knowledge of multi-meters, compound gauges and other test and measurement equipment. Working knowledge of mechanical components including motors, gears, bearings and fans.
- Experience needed to use common hand and power tools safely and effectively.
- Experience successfully working within a team environment.
- Knowledge to understand technical data, mechanical and structural specifications, blueprints, schematics, diagrams and craft terminology.
- Demonstrated ability to independently perform semi-skilled plumbing, electrical, mechanical and carpentry repairs and follow through on assignments with minimal supervision.
- Knowledge of regulations, building codes, safety codes and safe-working practices related to the installation, maintenance, repair and operation of commercial food service equipment and refrigeration systems, and adherence to refrigeration regulatory laws governed by the EPA.
- Math skills to add, subtract, multiply and divide simple 4-digit numbers. The ability to understand fractions, decimals and percentages. The ability to compute basic formulas such as Ohm's law and area calculations.
- Ability to read, write, speak and understand English to a level sufficient to carry out job duties.
- Customer service skills, which include ability to follow through on customer requests to resolve problems, answer questions and ability to use available resources and references.

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- Interpersonal and oral communication skills to explain repair problems, repairs made, transfer messages, explain repair methodology effectively with staff, management and residents.
- Ability to organize work effectively to achieve timely progress on multiple simultaneous projects, distribute effort and resources appropriately among the projects, meet deadlines, and maintain a high level of productivity.
- Ability to obtain, understand and give adequate consideration to others' priorities, opinions, and concerns, both to secure maximum input for analysis and solution of problems and to assure reciprocal cooperation in working with a diverse group of staff.
- Ability to analyze complex information or problems in an objective manner and derive logical conclusions to provide a sound basis for establishment of priorities, selection of appropriate courses of action for pursuit or recommendations to others.
- Must be able to exercise good judgment to know when to refer situations or information to a higher authority for handling. Demonstrate reliability and punctuality in reporting for scheduled work.
- Experience in mechanical (HVAC) components, electrical, and plumbing maintenance and repair tasks.
- Experience performing maintenance in a commercial kitchen, including rudimentary knowledge of gas ovens, gas grill tops, meat slicers, steam kettles, combi ovens and dish machines.
- Expert level experience in mechanical (HVAC) systems installation or repair.
- Expert level experience in electrical systems installation or repair.
- Expert level experience in plumbing systems installation or repair.
- High School Diploma and/or equivalent training/experience.

Preferred Qualifications

- Comprehensive knowledge of trade shop safety regulations and procedures. Ability to make prompt and appropriate decisions under emergency conditions.
- General knowledge of low-pressure steam boilers and pressure vessels.
- Computer and typing skills to operate a personal computer, use email, and operate other software programs and mobile devices needed to perform job functions. Some operational knowledge of personal computers and some experience with basic computer software including Microsoft Windows, Microsoft Office, Google Suite, and other software programs and mobile devices needed to perform job functions.
- Expert level experience in rough and/or finish carpentry including door and window installation preferred.
- ASHRAE Universal certificate from EPA for handling and purchasing CFS's and HFC's preferred
- Certification as asbestos and/or lead maintenance or remediation worker. If the successful applicant does not already have certifications to safely abate asbestos and lead-containing

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materials, they will be required to obtain such certifications as provided by the Department.

Salary & Benefits

This is a full-time career position.

This position is eligible for the full range of UC Benefits. For information on the comprehensive benefits package offered by the University, please visit the University of California's [Compensation & Benefits](#) website.

Under California law, the University of California, Berkeley is required to provide a reasonable estimate of the compensation range for this role and should not offer a salary outside of the range posted in this job announcement. This range takes into account the wide range of factors that are considered in making compensation decisions including but not limited to experience, skills, knowledge, abilities, education, licensure and certifications, analysis of internal equity, and other business and organizational needs. It is not typical for an individual to be offered a salary at or near the top of the range for a position. Salary offers are determined based on final candidate qualifications and experience.

The hourly rate that the University expects to pay for this position is \$59.98 (stepped rate).

Other Information

This position is governed by the terms and conditions in the agreement for the Skilled Crafts Unit (KB) between the University of California and the Alameda County Building and Construction Trades Council (ACBCTC). The current bargaining agreement manual can be found at:

<http://ucnet.universityofcalifornia.edu/labor/bargaining-units/kb/index.html>

This is not a visa opportunity.

How to Apply

To apply, please submit your resume and cover letter.

Driving Required

A valid driver's license and DMV check for driving record is required.

Physical Exam

Employment is contingent upon passing a physical exam.

Conviction History Background

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This is a designated position requiring fingerprinting and a background check due to the nature of the job responsibilities. Berkeley does hire people with conviction histories and reviews information received in the context of the job responsibilities. The University reserves the right to make employment contingent upon successful completion of the background check.

Misconduct Disclosure

As a condition of employment, the final candidate who accepts a conditional offer of employment will be required to disclose if they have been subject to any final administrative or judicial decisions within the last seven years determining that they committed any misconduct; received notice of any allegations or are currently the subject of any administrative or disciplinary proceedings involving misconduct; have left a position after receiving notice of allegations or while under investigation in an administrative or disciplinary proceeding involving misconduct; or have filed an appeal of a finding of misconduct with a previous employer.

"Misconduct" means any violation of the policies or laws governing conduct at the applicant's previous place of employment, including, but not limited to, violations of policies or laws prohibiting sexual harassment, sexual assault, or other forms of harassment, discrimination, dishonesty, or unethical conduct, as defined by the employer. For reference, below are UC's policies addressing some forms of misconduct:

[UC Sexual Violence and Sexual Harassment Policy](#)

[UC Anti-Discrimination Policy](#)

[Abusive Conduct in the Workplace](#)

Equal Employment Opportunity

The University of California is an Equal Opportunity/Affirmative Action Employer. All qualified applicants will receive consideration for employment without regard to race, color, religion, sex, sexual orientation, gender identity, national origin, disability, or protected veteran status. For more information about your rights as an applicant, please see the [U.S. Equal Employment Opportunity Commission](#) poster.

The [University of California's Affirmative Action policy](#).

The [University of California's Anti-Discrimination policy](#).

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To apply, visit

https://careerspub.universityofcalifornia.edu/psc/ucb/EMPLOYEE/HRMS/c/HRS_HRAM_FL.HRS.CG_S

Contact Information

Please reference Academickeys in your cover letter when applying for or inquiring about this job announcement.

Contact

N/A

University of California, Berkeley

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