

*We Keep You Cooking!™*

## **POSITION DESCRIPTION**

POSITION: Commercial Kitchen Designer  
DEPARTMENT: Design & Engineering  
LOCATION: Fresno, CA  
REPORTS TO: Engineering Team Leader  
STATUS: Exempt  
DATE: June 2019

### Position Summary:

**Kitchens To Go built by Carlin, a rapidly expanding international business, is seeking a Commercial Kitchen Designer to join our team. This position is responsible for supporting the KTG Sales Team with the programming and design development of commercial Kitchen design to support the sales process. The designer must understand the client's vision and to translate those visions (concepts) onto paper. The designer also produces schematics, design document, itemized equipment plans, schedules and equipment specifications.**

**Kitchens To Go designs, sells and leases commercial kitchen facilities throughout the USA and, to date, 28 international locations. KTG's client list includes businesses and organizations from Education to Hospitality, Corrections to Healthcare, and Military to Senior Living such as Starbucks, Yum Brands, United Airlines, Apple and all branches of the Armed Forces.**

**This is an exciting opportunity to manage mobile, modular and containerized commercial kitchen projects as a solution for our clients.**

### Essential Functions:

- Meets with internal sales team, client and architect/design consultant as necessary throughout the span of the project.
- Prepares layout, rough space plans and schematic plans showing the purposed equipment as related to the client menu and/or directions.
- Reviews budgets and pricing as needed to support the sales team.
- Finalizes equipment plans and specifications according to approved budget.
- Establishes time line for project deliverables (schematic phase / design development phase / construction document phase and health and building department submittals.)
- Meets with Engineering Team Leader and CAD Team Leader to determine support resources required to complete projects.
- Supports CAD Operator in reviewing layout revisions.
- Reviews quotes, internal/outsourced/manufacture shop drawings and plans as project deliverables are issued.
- Evaluates plans and presents suggestions for improvement.
- Maintains current knowledge of the latest CAD-related technologies.

- Has or develops working knowledge of company-specific technology used to produce and manage projects.
- Develops and maintains relationships with general contractors, architects, design consultants and others to ensure a strong pipeline of future design projects.
- Adheres to company's standard operating procedures/protocols and uses preferred vendors to maximize pricing and rebates.
- Coaches, trains and mentors less experienced designers and BIM/Revit/CAD Operators as appropriate.
- Assist Sales Team in preparing pre-engineering checklist prior to kickoff meeting
- Participate in proposal, kick off & project meetings as required.
- Other duties as assigned.
- Responsibilities may require limited overnight travel to job site locations and trade shows.

Knowledge, Skills, and Abilities:

- Current working knowledge of general construction as well as mechanical, electrical and plumbing systems and processes.
- Ability to read, interpret and correct architectural drawings.
- Current, working knowledge of word processing software; spreadsheet software; development software; design software; internet software and project management software.
- Advanced proficiency using and ability to teach others to use:
  - AutoCAD Architecture – Most recent versions.
  - AutoCAD MEP – Most recent versions.
  - Google Sketchup
  - AutoQuotes
  - KCCAD
- Proficient use of Microsoft Office Products including Outlook, Word, Excel, and PowerPoint.
- Ability to multi-task and to work independently as a leader within the team.
- Advanced critical thinking and problem-solving skills.
- Intermediate to advanced working knowledge of sales processes and cycle.
- Ability to read, analyze and interpret general business periodicals, professional journals, technical procedures, or governmental regulations.
- Ability to interpret a variety of instructions furnished in written, oral, diagram, or schedule form.
- Active understanding of and participation in supporting the company's vision, mission, goals and values. Ability to support these ideals during all interactions with co-workers, clients, vendors and community liaisons.
- Ability to be resourceful and handle multiple projects in a fast-paced environment, and meet deadlines associated with achieving the expectations of the position.
- Ability to organize and manage time effectively.

Environmental Conditions:

- Indoors in typical office environment.
- Frequent computer use at workstation up to two hours at a time.
- Frequently work at fast pace with unscheduled interruptions.

Certificates and Licenses:

- No certifications needed.

Supervisory Responsibilities:

None

Physical Demands:

- Attendance and punctuality.
- Mobility within the office.
- Ability to walk, sit, stand, and climb stairs
- Ability to lift up to 25 pounds.
- Ability to drive a vehicle.

Compensation:

- Pay is based on experience.
- Health benefits the first of the month following sixty (60) days of continuous employment.
- 401K option is available after sixty (60) days of continuous employment.

Minimum Experience Required:

5 years in the Commercial Foodservice Industry with kitchen design, construction or equipment.

Minimum Education Required:

GED minimum, college degree is a plus.

**Changes:**

This job description will be updated if duties and responsibilities change significantly.

Job functions are subject to modification based on business necessity.

**ADA/FEHA:** The Company will make reasonable accommodations in compliance with the Americans with Disabilities Act of 1990 and California's Fair Employment and Housing Act.

**EEO:** The Company is an equal employment opportunity employer.