

Lead Mechanic - Fleet

Bill Miller Bar-B-Q

San Antonio, TX

Job details

Pay

Negotiable

Job type

Full-time

Schedule

Monday through Friday with weekend availability and On-Call, Holidays, plus overtime

Benefits

- Health/Life/Dental/Vision Insurance
- 401(k) Plan
- Paid Personal Days
- Paid Vacation
- Drug-Free Environment

Number of hires for this role

1

Job description

The Lead Mechanic will oversee the repair and maintenance of vehicle fleet and assist the supervision of assigned technicians/mechanics. This position requires interaction with other members of Management, subordinates, vendors, 3rd party affiliates, and occasionally customers. The Lead Mechanic reports to the Fleet Manager and acts as a diesel and gasoline vehicle subject-matter-expert.

Responsibilities:

- Oversee the daily workflow and schedules of shop employees
- Assist Fleet Manager to prevent unnecessary expenditures.
- Update and maintain vehicle maintenance logs and other computer program(s) daily
- Report status of inhouse vehicle repairs and relay to Fleet Manager and Plant Management
- Strong computer skills required
- Monitors repairs and inspections and assigns work to shop employees
- Conducts hands-on work within time constraints

- Required to provide own basic tools/equipment

Required Skills/Abilities:

- Strong leadership / supervisory skills
- Excellent problem-solving and analytical skills
- Excellent mechanical skills
- Extensive knowledge of gasoline and diesel engine repair
- Familiarity with Reefer unit repair
- Extensive knowledge of vehicle, truck
- Proficient with computer diagnostic equipment and software
- Proficient with Microsoft Office Suite or related software to maintain service record database and track inventory
- Proficient in the English and Spanish language

Education and Experience:

- High school diploma or equivalent required.
- Industry (freight carrier environment and mechanical shop) experience of 5+ years.
- Vocational or technical school training preferred.

Physical requirements:

- Prolonged periods sitting, laying, walking, and standing.
 - Receive assignment and instructions.
 - Follow all safety and company policies.
 - Keep work area and equipment clean at all times.
 - Comply with sanitation standards of the Food Service Industry.
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Work Location:

- Multiple locations

Remote work allowed:

- No