



CAD Designer – TriMark Strategic

TriMark Strategic, headquartered in Coppell, TX with 12 locations in Texas, Florida, Georgia, Tennessee, and Minnesota, specializing in foodservice equipment, supply, and design solutions. Our company has become a leader in the foodservice industry by delivering customized solutions for customers across the foodservice spectrum with a high level of service, passion, integrity, innovation and consistency.

With one of the nation's largest CAD-based design combined with a stellar team of dedicated project managers, TriMark Strategic routinely handles the most complex architectural, workspace, and equipment challenges. TriMark Strategic provides installation of every product and equipment package we sell. Our experts follow local code requirements, and our vehicles are fully equipped for onsite installations. Our sales professionals work directly with leading manufacturers to secure low pricing, track advances in technology, and recommend the ideal equipment for your specific application. TriMark Strategic also offers service and support 24 hours a day/365 days a year. We staff over 120 foodservice equipment experts in 4 major metropolitan areas. We provide exceptional service through our in-house support division named ISI Commercial Refrigeration.

Position Summary:

The Commercial Food Service Designer, under the supervision of a Lead Designer, shall be responsible for production of food service equipment floor plans, schedules and elevations in coordination with other involved disciplines to articulate all equipment & MEP related information.

Primary Functions:

- In conjunction with both the Lead Designer and other team members develops commercial food service designs, and construction documents for individual projects.
- Assists with due diligence on project scopes of work and coordinates technical specifications for design elements and food service equipment.
- Produces construction documents to include floor plans, schedules and elevations. These documents coordinate with all other disciplines and articulate all equipment & MEP related information.
- Communicates effectively with internal team members, customers, architects, other disciplines and equipment manufacturers on a recurring basis.
- Maintains a growing knowledge-base for all applicable equipment to include specifications, connections, operations and ergonomically appropriate relationships with the kitchen space and functional team members.

Requirements:

- Possesses outstanding written, verbal, graphic, analytical and problem solving skills.
- Fosters a positive work environment with both external and internal customers through employment of strong interpersonal and collaborative skills.
- Successfully and simultaneously works on multiple projects in various stages of completion by utilization of excellent organization skills.
- Possesses demonstrated ability to function in a deadline driven, fast-paced work environment.
- Demonstrated experience with Autodesk software including AutoCAD and Revit (Preferred).
- Preferred experience in utilization of Microsoft Office Suite (Word, Excel, PowerPoint, etc...), Adobe, Sketch-up.
- An Associate Degree (or Higher) in a design or food service related field is desirable.

Please submit your resume and salary requirements to: Careers@strategicequipment.com