

Branch : Maintenance of Materials



Code : REFACT

Option : Refrigeration and Air Conditioning Technician

Level : Bac Pro

Prerequisites :

Opportunities

Graduates work in companies that install and manufacture energy or refrigeration systems for the food industry, service and maintenance companies, large-scale distribution or local authorities.

Description :

This vocational baccalaureate enables you to work in the industrial sector of cold production and in the maintenance of the cold chain for food preservation. The holders of this diploma are able to plan, prepare and carry out the assembly of all the parts of refrigeration systems before they are put into service. They are also able to maintain, inspect, check the installed systems, repair them in case of technical failure, control their work and record the activity in the register normally associated with any installation. They must comply at all times with environmental protection, quality, safety and energy efficiency standards. These professionals usually work alone on the customer's premises and therefore carry out their work completely independently.

Quality and competences :

The vocational baccalaureate (bac pro) in refrigeration and air conditioning trains students to know how to assemble and commission the air conditioning system of a building or to maintain refrigeration equipment in the food industry.

The student learns to carry out maintenance and servicing of industrial refrigeration or air conditioning systems: adjustment, tuning, troubleshooting, and to modify equipment in order to improve its performance.

The skills acquired during the course enable them to plan the site, monitor the work, take part in tests and start up installations while adapting to the conditions of the site, working as part of a team and respecting health and safety rules.

In addition, they are prepared to communicate with customers, manufacturers and suppliers (informing them of the rules of good operation, etc.). Their activity is service-oriented, and requires them to know how to take into account technological developments to satisfy customers concerned with food preservation.