

Job Description	
<p>The School is committed to safeguarding and promoting the welfare of children and young people and expects all staff and volunteers to share this commitment.</p>	
Summary of the Role:	Teacher of Food Preparation and Nutrition (Part-Time)
Main Duties and Responsibilities:	<ul style="list-style-type: none"> ● Promoting and safeguarding the welfare of children and young persons for whom you are responsible and with whom you come into contact. ● Maintenance of discipline and an atmosphere which is conducive to learning during lessons. ● Teaching of Food to students throughout the senior schools from Years 7 to 13 in line with the schemes of work and subject specifications as adopted within the department. ● Preparation and presentation of lessons of suitable content, level and interest to engage pupils throughout the age range. ● Setting of homework tasks in line with the homework timetable as prescribed by the senior management of the school. ● Marking of pupils' work. ● Keeping records of the standard achieved by pupils in their work. ● Grading of pupils and writing of reports on pupils as required by the senior management of the school ● Attendance at consultation evenings with parents as required by the senior management of the school. ● Attending departmental trips after completing adequate risk assessments. ● Setting and marking of examinations and controlled assessment work as designated by the Head of Department. ● Preparing and mounting appropriate corridor and classroom displays of pupils' work. ● Attendance at the Open Morning to speak to parents and prospective pupils, as well as assisting with departmental preparation for this event. ● Keeping up to date with developments in the subject. ● Attendance at relevant courses to develop skills and knowledge appropriate to the teaching of the subject. ● Attendance at meetings as required by the Head of Department and senior managers. ● Undertaking additional administrative tasks as required by the Head of Department. ● Acting as form tutor and taking responsibility for the pastoral care of the pupils in the form. ● Attendance at assemblies with the form for whom they are responsible. ● Attendance at the annual Speech Day. ● Supervisory duties during break and/or lunchtime ● Playing a part in the extra-curricular life of the department and school.

You may also be required to undertake such other comparable duties as the Principal requires from time to time.

Person Specification			
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	Essential	Desirable	Method of Assessment
Qualifications:	<ul style="list-style-type: none"> ● Honours degree in Food or a Food-related subject 	<ul style="list-style-type: none"> ● Initial Teacher Training Qualification ● Post-graduate certificate in education 	Production of the applicant's certificates
Experience:		<ul style="list-style-type: none"> ● Experience of teaching Food up to and including level 3 standard. 	Contents of the Application Form. Interview Professional references
Skills:	<ul style="list-style-type: none"> ● The ability to function as an integral member of a teaching team. 	<ul style="list-style-type: none"> ● The ability to adopt a variety of teaching techniques. ● The ability to use a variety of ICT techniques effectively in teaching. 	Contents of the Application Form Interview Professional references
Knowledge:	<ul style="list-style-type: none"> ● Sufficient knowledge and understanding of the subject to teach effectively up to level 3 standard. 	<ul style="list-style-type: none"> ● An awareness of recent developments in Food teaching. 	Contents of the Application Form Interview Professional references
Personal competencies and qualities:	<ul style="list-style-type: none"> ● Motivation to work with children and young people. ● Ability to form and maintain appropriate relationships and personal boundaries with children and young people. ● Positive attitude to use of authority and maintaining discipline. ● Interest in and enthusiasm for food and cooking. ● Ability to express thoughts and ideas clearly and accurately in speech and in writing. 	<ul style="list-style-type: none"> ● Willingness to adopt and to share new ideas. ● Ability to collaborate with team members. ● Cheerfulness, friendliness and good humour. ● Willingness to be actively involved in the extra-curricular life of the department. ● Highly enthusiastic about cooking with young people. ● The ability to enthuse young people in the classroom. 	Contents of the Application Form Interview Professional references

The Food Preparation and Nutrition Department

This department encompasses both the Boys' and Girls' Schools. It consists of 1 full time and 1 part-time member of staff. The department has a very successful examination record at GCSE and level 3 Diploma.

Most lessons are taught in two well-equipped, dedicated Food rooms.

Year 7 – 9	<ul style="list-style-type: none">● Our schemes of work at Key Stage 3 aim to foster an engagement with, and enjoyment of all types of cookery, as well as ensuring that key technical and analytical skills are taught to all classes.● There is some room for individual flexibility and choice in the delivery of the schemes, balanced by common technical exercises and assessed recipe books for all junior classes.● Currently 1 double lesson (1 hour each) of Food per week in Years 7, 8 and 9 in a carousel throughout the year.
Years 10 – 11	<ul style="list-style-type: none">● At GCSE level all pupils study Food Preparation and Nutrition. The department follows the AQA Specification.● Pupils are taught in mixed ability sets at GCSE.● Year 10 and Year 11 classes are taught in 5 double lessons per fortnight.
Years 12 - 13	<ul style="list-style-type: none">● The department offers Level 3 Food Science & Nutrition Diploma (WJEC). All are double lessons.
Equipment	<ul style="list-style-type: none">● The department is well stocked with a range of appropriate equipment, as well as challenging text books. Every pupil has a chrome book.
Extra-Curricular Activities	<ul style="list-style-type: none">● The department makes a significant contribution to the extra-curricular life of the school and the successful candidate would be expected to be involved with this. Possible areas might include: Cake Decorating Club, MasterChef, Food Trips, Cookery Club.